



MENU FROKOST

LUNCH

11.30-15.00

SMØRREBRØD – TOPPED RYE BREAD

Ny Hattenæs Klassiker



VALNØDDECONFITEREDE JORDSKOKKER 155,-

Syltede svampe, trøffelcreme, Thybo ost, rugbrød

Jerusalem artichoke in walnut confit, pickled mushrooms, truffle cream, Thybo cheese, rye bread

NY HATTENÆS KARRYSILD 145,-

Grillede forårsløg, grillede peberfrugt, karrymayonnaise, syltede rødløg, rugbrød

Heering with curry ala Ny Hattenæs

Grilled spring onion, bell pepper, curry mayonnaise, pickled red onion, rye bread

KLASSISK PANKOPANERET KULLERFILET 145,-

Remoulade, citron, rugbrød

Panko crusted haddock fillet, remoulade, lemon, rye bread

PANKO PANERET KULLER ALA NY HATTENÆS 155,-

Grillet cornichon, syltede rødløg, persillemayonnaise, rugbrød

Panko-crusted haddock, grilled cornichon, pickled red onion, parsley mayonnaise, and rye bread

REJER OG TOMAT 165,-

Håndpillet rejer, cherry tomat, tomatcreme, rugbrød

Shrimp and tomato, hand peeled shrimp, cherry tomato, tomato cream, rye bread



Smørrebrød / Topped rye bread

SMØRREBRØD – TOPPED RYE BREAD

Ny Hattencæs Sæson



CONFITERET ANDETERRINE 165,-

Modnet andebryst, braiseret radicchio, kirsebær, rugbrød

Confit Duck Terrine, aged duck breast, braised radicchio, cherries, rye bread

RØDVINSBRAISERET SVINEKÆBE 155,-

Brombærkompot, endive, sprød panko, karse, rugbrød

Red wine braised pork cheek, blackberry compote, endive, crispy panko, cress, rye bread

PASTRAMI 165,-

Thybo ostecreme, peberfrugt, forårsløg, cornichon, surdejsbrød

Pastrami, Thybo cheese cream, bell pepper, spring onion, cornichon, sourdough bread

PÅLÆGSCHOKOLADE 125,-

Valrhona Manjari 64% chokolade, salt karamel, kompot af mørkebær, surdejsbrød

“Pålægsschokolademad” Valrhona Manjari 64% chocolate, salted caramel, dark berry compote, sourdough bread



FROKOST RETTER – LUNCH DISH

À la carte



IOG GOLD KAVIAR 275,-

Crème fraîche, skalotteløg, blinis
10g Gold Caviar Crème fraîche, shallots, blinis

DANSKE ØSTERS 3 STK 145,-

Rødvin vinaigrette, citron
Danish oysters 3 pcs, red wine vinaigrette, lemon

FRANSK LØGSUPPE 175,-

Gratineret ostebrød, timians olie
French onion soup, gratinated cheese bread, thyme oil

NY HATTENÆS STJERNESKUD 325,-

Pankopaneret kullerfilet, grillet havtaske, fennikelsalat, rejer, buerre blanc med rogn
Panko-crusted cod fillet, grilled monkfish, fennel salad, shrimp, and beurre blanc with roe

TOURNEDOS AF OKSEMØRBRAD FRA GULDRUMMET 395,-

Tre gange friterede pomfritter, mayonnaise, frisk salat, madeira sauce
*Tournedos of beef tenderloin from Guldrummet, Triple-cooked fries, mayonnaise, fresh salad,
Madeira sauce*



Kage / Cake

KAGE/SØDT – CAKE/SWEETS

À la carte



EFTERÅRSLAGKAGE 115,-

Gule blommer, karamelliseret hvid chokolade, kastanjer, Earl Grey

Autumn layer cake, yellow plums, caramelized white chocolate, chestnut, Earl Grey

HAVTORNTÆRTE 105,-

Havtorncurd, mørdej, citronmarengs

Sea Buckthorn Tart, sea buckthorn curd, shortcrust pastry, lemon meringue

KONDITORENS SØDE INDSLAG 65,-

Et udvalg af små hjemmelavede stykker bagværk

Pastry chef's sweet selection, an assortment of small homemade pastries

OST 135,-

Udvalg af europæiske oste, knækbrød, kompot

Cheese, selection of European cheeses, crispbread, compote



Børn / Kids

BØRN – KIDS

À la carte, op til 12 år



2 – RETTERS BØRNEMENU

2 course kids menu

FISKEFILET

Pommes frites, remoulade

Fish fillet, pommes frites, danish tartar sauce

ELLER

OR

NUGGETS

Pommes frites, ketchup

Nuggets, pommes frites, ketchup

DESSERT

Is sandwich (chokolade, vanilje, bær)

Ice cream sandwich, (chocolate, vanilla, berry)

195,-