



MENU FROKOST

LUNCH

12.00-15.00

SMØRREBRØD – TOPPED RYE BREAD



NY HATTENÆS SYLTET, STEGT SILD 145,-

Syltede beder, friske bolchebeder, friskostcreme rugbrød

Pickled and fried Heering, pickled roots, sweet roots, fresh cheese, rye bread

TEMPURA BLOMKÅL 155,-

BBQ, sesam mayonnaise, syltede perleløg, ristet sesam, rugbrød

Tempura curlyflower, BBQ, sesame mayonnaise, rye bread

REJER & TOMAT 165,-

Håndpillede rejer, tomatcreme, cherrytomat, basilikum, surdejsbrød

Handpeeled prawns, tomato creme, cherry tomtoes, basil, sourdough bread

KLASSISK MEUNIERESTEGT RØDSPÆTTE 155,-

Remoulade, citron, rugbrød

Classic meunier fried Plaice, Danish tartar sauce, lemon, rye bread

MEUNIERESTEGT RØDSPÆTTE MED REJESALAT 175,-

Håndpillede rejer, dild, creme fraiche, citron, rugbrød

Meunier fried Plaice with prawns, dill, sour creme, lemon, rye bread



Smørrebrød / Topped rye bread

SMØRREBRØD – TOPPED RYE BREAD



PANKOPANERET KULLER 165,-

Syltet drueagurk, persille-mayonnaise, syltet perleløg, friterede kapers, rugbrød
*Panko-crusted Haddock, pickled gherkins, parsley mayonnaise, pickled onions,
fried capers, rye bread*

ANDEBRYST 165,-

Blodappelsin, syltede valnødder, marineret grønkål, rugbrød
Duck, blood orange, pickled walnuts, marinated kale, rye bread

PORCHETTA MED ÆBLE & TIMIAN 165,-

Blommer i Madeira, æbler, sprøde svær, rødkål, rugbrød
Porchetta, plums in Madeira, apples, crispy pork rind, red cabbage, rye bread

NY HATTENÆS FRIKADELLER 175,-

Stikkelsbærkompot, drue agurker, tyttebær, rugbrød
Ny Hattencæs pork meatballs, gooseberry compote, pickled gherkins, lingonberries, rye bread

ROASTBEEF 165,-

Thybo-creme, forårsløg, grillede peberfrugt, rød endive, surdejsbrød
Roast beef, Thybo cheese cream, spring onions, grilled bell pepper, endive, sourdough bread



FROKOST RETTER – LUNCH DISH

À la carte



IOG GOLD KAVIAR 295,-

Jordskokkecreme, Piemonte hasselnødder, hasselnøddeolie
10g Gold Caviar, Jerusalem artichoke creme, Piemonte hazelnuts, hazelnut oil

DANSKE RØMØ ØSTERS I STK 55,-

Danish Rømo oysters 1 pcs
Nim sauce, rød chili & ingefær / *nim sauce, red chili, ginger*
Rødvins vinaigrette & Citron / *redwine vinaigrette & lemon*
Bloody Mary

HUMMERBISQUE 195,-

Tempereret hvid fisk, jomfruhummer, Toast Melba, safran aioli
Lobster bisque, tempered white fish, Langustine, Toast Melba, Saffron aioli

NY HATTENÆS STJERNESKUD 295,-

Pankopaneret kuller, meunierstegt rødspætte, håndpillede rejer, rogn, sauce Choron
Panko-crusted Haddock, Plaice meunière, handpicked shrimps, roe, sauce Choron

ÆG EN COCOTTE 225,-

Porcheret æg, jordskokkesuppe, jordskokkechips, danske trøfler, trøffeliskum
Egg en Cocotte, poached egg, jerusalem artichoke soup, chrisps, danish truffles, trufflefoam



Kage / Cake

KAGE/SØDT – CAKE/SWEETS

À la carte



NY HATTENÆS OHELLO LAGKAGE 115,-

Rom & vaniljemousse, Amarettoganache, røde blommer i portvin, marcipan, chokoladeglasur
Othello layered cake, marzipan, red plums in port wine, Amarettoganache, rum & vanilla mousse

FASTELAVNSBOLLE 105,-

Pate de choux, vaniljecreme, flødeskum, crumble, karamelliseret profiterolles
Pate de choux, vaniljecreme, whipped cream, crumble, caramelized profiteroles

VÆLG MELLE:

Svesker i Armagnac / *Prunes in Armagnac*

Kvæde kompot / *Quince compote*

Lemon Curd / *Lemon Curd*

KONDI TORENS SØDE INDSL AG 85,-

Et udvalg af små hjemmelavede stykker bagværk
Pastry chef's sweet selection, an assortment of small homemade pastries

OST 145,-

Udvalg af europæiske oste, knækbrød, pærechutney
Cheese, selection of European cheeses, crispbread, pear chutney



Børn / Kids

BØRN – KIDS

À la carte, op til 12 år



2 – RETTERS BØRNEMENU

2 course kids menu

PASTA BOLOGNESE

Frisk pasta, Bolognese, revet Thybo ost, salat
Fresh pasta, Bolognese, grated Thybo cheese, salad

ELLER

OR

PANKOPANERET KULLER FILET

Remoulade, rugbrød, citron, salat
Panko crusted haddock, Danish tatar sauce, ryebread, lemon, salad

DESSERT

Roulade, røde bær, vaniljeis, flødeskum
Swiss roll, red berries, vanilla icecream, whipped cream

195,-