



# MENU FROKOST

**LUNCH**

*12.00-15.00*

## SMØRREBRØD – TOPPED RYE BREAD



### NY HATTENÆS GAMMELDAGS MODNET SILD 145,-

Tomatcreme, hybenrose, syltede rødløg, amarant, rugbrød  
*Aged pickled herring, pickled red onion, amaranth, rye bread*

### DAMPEDE ASPARGES 195,-

Grønne asparges, hvide asparges, hyldeblomstblanquette, pocheret æg, surdejsbrød  
*Green asparagus, white asparagus, elderflower blanquette, poached egg, sourdough bread*

### STENBIDERROGN 165,-

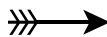
Blåmuslingeskum, nye kartofler, dild syltede agurker, rugbrød  
*Lumpfish Roe, blue mussel foam, new potatoes, dill pickled cucumber, rye bread*

### PANKOPANERET KULLERFILET 165,-

Håndpillede rejer, creme fraiche, dild, endive, rugbrød  
*Panko-crusted Haddock, handpeeld prawns, creme fraiche, dill, endive, rye bread*

### GRAVAD LAKS FRA SKAGEN SALMON 155,-

Friskostcreme, ramsløg, grønne æbler, fennikel, rugbrød  
*Cured salmon, fresh creme cheese, wild garlic, green apples, fennel, rye bread*



*Smørrebrød / Topped rye bread*

## SMØRREBRØD – TOPPED RYE BREAD



### CONFITERET HOPBALLE KYLLING 165,-

Rørt kyllingesalat, syltede æbler, kyllingsskind, hjertesalat, surdejsbrød  
*Chickensalad, pickled apples, crispy chicken skin, sourdough bread*

### FRITERET BERTELS GRIS 175,-

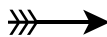
Agurkerelish, BBQ, chili, oystersauce, mayonnaise, rugbrød  
*Fried aged Bertels pig, cucumber relish, BBQ, chilih, oyster sauce, mayonnaise, rye bread*

### KLASSISK OKSETATAR 175,-

Peberrod, æggeblomme, friterede kapers, sennepscreme, kartoffelchips, rugbrød  
*Mixed beef tatar, horseradish, egg yolk, fried capers, mustard creme, potato chips, rye bread*

### ROAST BEEF AF LAMMEFILET 165,-

Selleri, remoulade, frisk mynte, syltede sennepskorn, rugbrød  
*Roast beef of lamb, celeriac creme, fresh mint, pickled mustard, rye bread*



## FROKOST RETTER – LUNCH DISH

*À la carte*



### **10G GOLD KAVIAR 295,-**

*Blomkåls panna cotta, syrnet fløde, dildolie, Piemonte hasselnødder  
10g Gold Caviar, curliflower panna cotta, sour creme, dill oil, Piedmonte hazelnuts*

### **DANSKE RØMØ ØSTERS I STK 55,-**

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

### **GRØNNE & HVIDE ASPARGES 245,-**

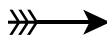
*Hvide asparges, parmesan blanquette, grønne asparges, hønsfarserede morkler, frisk pasta  
White asparagus, parmesan blanquette, green asparagus, chicken-stuffed morels, fresh pasta*

### **NY HATTENÆS STJERNESKUD 325,-**

*Pankopaneret kullerfilet, dampet laks fra Skagen Salmon, stenbiderrogn, rejer, asparges,  
hyldeblomstblanquette, surdejsbrød  
Panko-crusted Haddock, steamed salmon, lumpfish roe, shrimps, asparagus,  
elderflower blanquette, sourdough bread*

### **HUMMERBISQUE 195,-**

*Porcheret hvid fisk, jomfruhummer, Toast Melba, safran aioli  
Lobster bisque, poached white fish, langustine, Toast Melba, saffron aioli*



*Kage / Cake*

## KAGE/SØDT – CAKE/SWEETS

*À la carte*



### NY HATTENÆS FORÅRSLAGKAGE 115,-

Kardemommeganache, rabarberkompot, friskostmousse, knas på karamelliseret hvid chokolade  
*Layer cake, cardamomganache, rhubarb, creme cheese mousse, caramelized white chocolate crunch*

### CITRONMÅNE 105,-

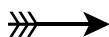
Frisk mynte, citroncurd, Originals Beans hvid chokolade, confiteret citron, fransk makron  
*Sponge cake, mint, lemoncurd, Originals Beans white chocolate, french macarons*

### KONDITORENS SØDE INDSLAG 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,-**