



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,-

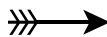
Blåmuslingeskum, nye kartofler, dild syltede agurker, rugbrød
Lumpfish Roe, blue mussel foam, new potatoes, dill pickled cucumber, rye bread

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,-

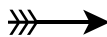
Agurkerelish, BBQ, chili, oystersauce, mayonnaise, rugbrød
Fried aged Bertels pig, cucumber relish, BBQ, chilih, oyster sauce, mayonnaise, rye bread

KLASSISK OKSETATAR 175,-

Peberrod, æggeblomme, friterede kapsler, 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 Rømo 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,-

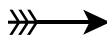
*Hvide asparges, parmesan blanquette, grønne asparges, hønsfarserede morkler, frisk pasta
White asparagus, parmesan blanquette, green asparagus, chicken-stuffed morels, fresh pasta*

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,-

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

CITRONMÅNE 105,-

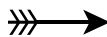
Frisk mynte, citroncurd, Originals Beans hvid chokolade, confiteret citron, frank makron
Sponge cake, mint, lemoncurd, Originals Beans white chocolate, french macarons

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,-