



MENU AFTEN

DINNER

18.00-21.00

SÆSONMENU VOL. 1



DEN LILLE MENU

Surdejsboller & gammeldags kærnet smør med Læsøsalt
Sourdough buns & traditional churned butter with Læsø sea salt

Stenbiderrogn

Ristet surdejsbrød, creme fraiche, kammusling, klorofylsauce
Lumpfish roe, toasted sourdough, crème fraîche, scallops, chlorophyll sauce

Grillet Iberico Presa

Glaseret pak choy, citronellesauce, basquaise, teriyaki, puffet svær
Grilled Iberico Presa, glazed pak choy, lemongrass sauce, basquaise, teriyaki, crispy pork crackling

Rabarber

Rabarbersorbet, fransk makron, rabarberconsommé, mjødurtsirup
Rhubarb sorbet, Macaroon, rhubarb consommé, meadowsweet syrup

DEN LILLE MENU 495,-

The small menu

3 slags ost tilkøb 95,-
Parmesan knækbrød & blommechutney
Add 3 cheeses for 95,-
Parmesan crispbread & plum chutney

TILHØRENDE VINMENU 375,-

Sammensat af vores sommelier
Our sommeliers wine pairing



Den store menu / The large menu

SÆSONMENU VOL. 2



DEN STORE MENU

Surdejsboller & gammeldags kærnet smør med Læsøsalt
Sourdough buns & traditional churned butter with Læsø sea salt

Stenbiderrogn

Ristet surdejsbrød, creme fraiche, kammusling, klorofylsauce
Lumpfish roe, toasted sourdough, crème fraiche, scallops, chlorophyll sauce

Grillet Havtaske

Blanquette, reduceret hønsefond, hvide asparges, ramsløg
Grilled wolffish, elderflower blanquette, reduced chicken stock, white asparagus, wild garlic

Rødbederose

Morkelragout, glaserede rødbeder, morkelskum
Beetroot rose, morel ragout, glazed beetroot, morel foam

Grillet Iberico Presa

Glaseret pak choy, citronellesauce, basquaise, teriyaki, puffet svær
Grilled Iberico Presa, glazed pak choy, lemongrass sauce, basquaise, teriyaki, crispy pork crackling

Rabarber

Rabarbersorbet, fransk makron, rabarberconsommé, mjødurtsirup
Rhubarb sorbet, Macaroon, rhubarb consommé, meadowsweet syrup

DEN STORE MENU 695,-

The large menu

3 slags ost tilkøb 95,-
Parmesan knækbrød & blommechutney
*Add 3 cheeses for 95,-
Parmesan crispbread & plum chutney*

TILHØRENDE VINMENU 625,-

Sammensat af vores sommelier
Our sommeliers wine pairing



Forretter / Starters

FORRETTER – STARTERS

À la carte



DANSKE ØSTERS, 3 STK. 145,-

Citron, vinaigrette

Danish oysters, lemon, vinaigrette

10 G GOLD CAVIAR 275,-

Crème fraîche, skalotteløg, blinis

10 g gold caviar, blinis, red onion, crème fraîche

STENBIDERROGN 155,-

Ristet surdejsbrød, crème fraîche, kammusling, klorofylsauce

Lumpfish roe, toasted sourdough, crème fraîche, scallops, chlorophyll sauce

HUMMERBISQUE 175,-

Dampet hvid fisk, jomfruhummer, dampet grønt, safranaioli, toast melba

Lobster bisque, poached white fish, langostine, steamed greens, saffron aioli, toast melba

RØDBEDEROSE 165,-

Morkelragout, glaserede rødbeder, morkelskum

Beetroot rose, morel ragout, glazed beetroot, morel foam



Hovedretter / Main Courses

HOVEDRETTER – MAIN DISHES

À la carte



GRILLET HAVTASKE 295,-

Blanquette, reduceret hønsefond, hvide asparges, ramsløg, knuste kartofler
*Grilled wolffish, elderflower blanquette, reduced chicken stock, white asparagus, wild garlic,
crushed potatoes*

BRAISERET LAMMESKANK 295,-

Gremolata, knuste kartofler, basquaise, rødvinssauce
Braised lamb shank, gremolata, crushed potatoes basquaise, red wine sauce

MARMORERET RIBEYE FRA GULDRUMMET 435,-

Pommes frites, mayonnaise, grønne asparges, pebersauce
Marbled ribeye from Guldrummet, fries, mayonnaise, green asparagus, pepper sauce



Dessert / Dessert

DESSERT – DESSERT

À la carte



RABARBER 135,-

Rabarbersorbet, fransk makron, rabarberconsommé, mjødurtsirup
Rhubarb sorbet, Macaroon, rhubarb consommé, meadowsweet syrup

“FORÅR I DET GRØNNE” 135,-

Tongaparfait, havesyresorbet, skovmærketuille
Tonga parfait, wood sorrel sorbet, woodruff tuille

OST 145,-

Udvalg af europæiske oste, knækbrød, kompot
Selected cheeses from Europe, 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

Hjemmelavet belgisk vaffel, vaniljeis, syltede bær

Homemade Belgian waffle, vanilla ice cream, pickled berries

195,-