



MENU FROKOST

LUNCH

11.30-15.00

SMØRREBRØD – TOPPED RYE BREAD

Ny Hattenæs Klassiker



NY HATTENÆS KARRYSILD 145,-

Grillet forårsløg, grillet peberfrugt, karrymayonnaise, syltede rødløg, rugbrød

Heering with curry ala Ny Hattenæs

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

VALNØDDECONFITEREDE JORDSKOKKER 155,-

Thybo ostecreme, jordskokchips, hasselnødder, syltede ramsløgskapers, rugbrød

Jerusalem artichoke in walnut confit, creamy Thybo cheese, Jerusalem artichoke chips, hazelnuts, pickled ramson capers, rye bread

KLASSISK PANKOPANERET KULLERFILET 145,-

Remoulade, citron, dild, rugbrød

Panko-crusted haddock, danish tartar sauce, lemon, dill, rye bread

PANKO PANERET KULLER ALA NY HATTENÆS 155,-

Persillemayonnaise, friterede kapers, syltede cornichoner, rugbrød

Panko-crusted haddock, parsley mayonnaise, fried capers, pickled cornichons, rye bread

TEMPURAREJER 165,-

Grøn mangosalat, chilimayonnaise, ristet sesam, frisk basilikum, koriander, surdejsbrød

Shrimp tempura, green mango, chili mayonnaise, fried sesame, fresh basil, koriander, sourdough bread



Smørrebrød / Topped rye bread

SMØRREBRØD – TOPPED RYE BREAD

Ny Hattencæs Sæson



KOLDRØGET FÆRØSK LAKS 155,-

Granny Smith æbler, mormor salat, wasabi-sne, dildgranité, surdejsbrød

Smoked Faroese salmon, Granny Smith apples, fresh salad, wasabi-snow, dill granité, sourdough bread

CONFITERET ANDESALAT 155,-

Syltet rødkål, marinerede valnødder, sprødt andeskind, rugbrød

Confit duck salad, pickled red cabbage, marinated walnuts, crisp duck skin, rye bread

PORCHETTA AF DANSK GRIS 155,-

Friske æbler, marineret grønkål, puffede svær, blommer i portvin, grov sennep, rugbrød

Porchetta of danish pork, fresh apples, marinated curly kale, puffed pork rind, plums in port, mustard, rye bread

ROSASTEGT OKSEFILET 165,-

Jordskokchips, remoulade, syltede rødløg, frisk peberrod, rugbrød

Pink-roasted striploin, Jerusalem artichoke chips, danish tartar sauce, pickled red onion, fresh horseraddish, rye bread



Frokost retter / Lunch dishes

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,-

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

FRANSK LØGSUPPE 175,-

Gratineret ostebrød, timianolie
French onion soup, gratinated cheese bread, thyme oil

NY HATTENÆS STJERNESKUD 295,-

Pankopaneret kullerfilet, meunierestegt skærising, tomatsalsa, tomatcreme, håndpillede rejer,
syltet ørredrogn, sprøde vinterblade
*Panko-crusted haddock, witch flounder meunière, tomato salsa, tomato creme, shrimps, pickled
trout roe, crisp salad*

TOURNEDOS AF OKSEMØRBRAD FRA GULDRUMMET 395,-

Pommes frites, mayonnaise, frisk salat, madeirasauce
*Tournedos of beef tenderloin from Guldrummet, french fries, mayonnaise, fresh salad, Madeira
sauce*



Kage / Cake

KAGE/SØDT – CAKE/SWEETS

À la carte



NY HATTENÆS SCHWARTZWALDER KIRSCH 115,-

Chokoladebunde, nøddepraline, Kirsch, Valrhona chokolade
Chocolate sponge, nut praline, Kirsch, Valrhona chocolate

FRISK POMELO 105,-

Valrhona Opalys chokolade, Meyer citronconfit, frisk mynte, pomelo, rød grape, sponge cake
“Fresh Pomelo”, Valrhona opalys chocolate, lemon confit, mint, red grapefruit, sponge cake

KONDITORENS SØDE INDSLAG 85,-

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

Hjemmelavet belgisk vaffel, vaniljeis, syltede bær

Homemade Belgian waffle, vanilla ice cream, pickled berries

195,-