

SEASONAL A LA CARTE

From 17:00-21:00

STARTERS

- **Goat terrine from Skjern** 99,-
Deep-fried artichoke - rhubarb chutney
- **Limfjords lobster** 129,-
Pickled Danish green strawberries - shellfish bisque
- **Fjord schrimps from Hvide Sande** 109,-
Cottage cheese - malt crumble - ram onion mayo

MAINS

- **Fried North Sea Turbot with souffle** 239,-
Crouton - vegetables - crushed potatoes - saffron sauce
- **Corn chicken suprémé** 199,-
Red wine glaze - vegetables - fried potatoes
- **Beef tenderloin from Himmerland** 279,-
Onion variation - boat potatoes - summer truffle sauce
- **Vegetables lasagna (vegetarian)** 169,-
Béchamel - tomato and cheese

DESSERTS

- **Rhubarb trilogy** 109,-
Organic rhubarb from Skjern Meadows
- **Buttermilk dessert** 99,-
Biscuits - strawberries - tarragon
- **Cheese plate** 119,-
Sweet - crispy

TAPAS

*Local specialties from land & sea
with bread and butter*

- 5 pcs 99,-
- 7 pcs 149,-
- 10 pcs 189,-

BBQ

- Snack plate** 89,-
5 different kinds with dip

- The Burger** 149,-
*Roasted veal, crispy bacon,
onion rings, fries, aioli*

- Fries with aioli** 45,-

VEGAN

- **Salad of red quinoa**
Fries vegetables
- **Vegetables lasagna**
Seasonal vegetables, tomato sauce
- **Homemade sorbets**
Fresh fruit

- 2 courses 249,-
- 3 courses 299,-

SWEETS

- 3 cookies 30,-
- Coffee & cookies 55,-
- Coffee & cake 85,-
- Homemade ice cream**
2 kinds / 55,-
3 kinds / 79,-
4 kinds / 99,-