

# CHRISTMAS A LA CARTE

From 17:00-21:00

## STARTERS

- Cured North Sea cod** ..... 119,-  
*Mustard cream – fried capers - dill*
- Beer braised pork jaws** ..... 119,-  
*Cranberries*
- Creamy organic parsnip soup** ..... 119,-  
*Green oil - croutons - winter apples*

## MAINS

- Butter-fried North Sea fish**.....249,-  
*Eco Jerusalem artichokes - mashed potatoes – hollandaise*
- Pink roast duck breast** .....249,-  
*Cabbage - sauce bigarade - pommes anna - apple chips*
- Beef tenderloin from Himmerland** ..... 279,-  
*Season Vegetables - sauce choron - fries*
- Barley risotto (vegetarian)** ..... 169,-  
*Forrest mushrooms - parmesan*

## DESSERTS

- Nut pie** ..... 109,-  
*Lime gel - buttermilk ice cream*
- Cherry bavaoise** ..... 109,-  
*Vanilla ice cream - crumble*
- Danish cheeses** ..... 119,-  
*Sweet and crispbread*

## CHRISTMAS TAPAS

*Pickled herring, smoked salmon from Hvide Sande, chicken salad, smoked duck breast, organic Christmas sausage from Skjern Meadows, beer braised pork jaws, wild boar spiced sausage, Arla Unika Kry, bread & whipped butter.  
And everything that goes with it!*

**8 pcs / 229,-**

## BBQ

**The burger** .....169,-  
*Organic minced beef from Skjern, brioche, bacon, pickled green tomatoes, tapenade, Unika cheese, fries, truffle & mushroom mayo*

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

**Fries with aioli** ..... 45,-

## SWEETS

**3 cookies** ..... 30,-  
**Coffee & cookies** .....55,-  
**Coffee & cake** ..... 85,-  
**2 kinds of ice cream** ..... 60,-

**Mulled wine & waffles** .. 85,-  
*From 29/11 to 30/12*