

# SEASONAL MENU

From 17:00-21:00

## STARTERS

**Fried herring** ..... 129,-

*Red curry - fermented tomato*

**Paté en crouste**..... 129,-

*Pork & duck - quince jam*

## MAINS

**North Sea fish of the day from Hvide Sande** ..... 259,-

*Potatoes - vegetables - sauce*

**Braised organic pork breast from Skjern**.....249,-

*New potatoes - vegetables - sauce suprême*

**Ribeye 250g of Danish beef cattle** .....299,-

*Confit tomatoes - sauce bearnaise - French fries*

## DESSERTS & CHEESE

**Mousse cake** ..... 119,-

*Almonds - cherry sorbet*

**3 Danish cheeses**..... 119,-

*Toasted ryebread - sweet*

## X-MAS TAPAS

*Fried herring - Onion compote  
Flounder fillet - Celery remoulade  
Devil's Eggs - Hand Peeled Shrimp  
Spiced sausages - Jam  
Pig terrine - Beetroot  
Christmas sausage - Mustard  
Smoked duck breast - Blueberry  
Danish cheeses - Chutney  
Bread & rye bread - Butter*

**8 stk. / 239,-**

## STARTERS

**Prunier Baerii caviar**

*2 blinis - creme fraice - onion*

**15 g / 239,-**

**Snack plate / 99,-**

*5 kinds with dip*

**French fries / 49,-**

*With aioli*

**Salted almonds / 25,-**

**Olives / 25,-**

**Chips / 25,-**

## THE BURGER

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

**199,-**