

SEASONAL MENU

17:00-21:00

STARTER

Seafood ragout 119,-
Lobster sauce - puff pastry

Tatare of Danish Beef Cattle 129,-
Small salads - potato chips

MAIN COURSE

Fresh fish of the day 269,-
Local beets - fish fumet - corn otto

Homemade Burger 229,-
*Minced local eco beef - brioche - aged havarti - bacon
- pickled tomatoes - tapenade - trufflemayo - fries*

Beef Wellington..... 319,-
Ham - pepper sauce - Pommes Anna - salad

Pumpkin pie from Stenbækgård in Lunde 169,-
Feta cheese - salad

DESSERT & CHEESE

Beetroot cake with chocolate 129,-
Berry sorbet - local pickled blueberries - beet meringue

Today's dessert..... 99,-
Ask your waiter

3 Danish cheeses..... 129,-
Chutney - butter fried ryebread

SNACKS

Falafel 3 pcs. / 50,-
Chicken chips w. dip / 65,-
Olives / 35,-
Almonds / 30,-
Root chips / 30,-

Baerii Caviar
2 blinis - sour creme - onion
15 g / 239,-

Fries & aioli / 60,-
Trufflemayo +10,-

SWEETS

Cake of the day / 60,-
Coffee and cake / 85,-
3 cookies / 35,-
Coffee & Cookies / 60,-
Rum Truffle / 40,-
3 Petit fours / 60,-