

TASTING MENU

17:00-21:00

MENU

White asparagus

Sauce mousseline

Sauvignon Blanc, Emil Bauer, Pfalz, DE

Chicken from Hopballe Mølle

New potatoes - summer vegetables - tarragon sauce

Spätburgunder, Weingut Salway, Baden, DE, (ECO)

Rhubarb pie

Poached rhubarb - buttermilk ice cream

Liquor, Westjysk Smag, Skjern, DK

3 courses / 425,-

Wine menu / 275,-

Beer menu from FUR Brewery / 145,-

EXTRAS

Creamy fish soup

Mussels - fish - summer vegetables

Chardonnay, Croix Belle, Cotes du Thongue, Languedoc, FR

3 Danish cheeses

Chutney - butter-fried rye bread

Venganza Dulce, Dominio de Punctum, La Mancha ES, BIO

Extra course / 85,-

Extra wine / 85,-

Extra beer / 50,-

A GOOD START

Snacks & bubbles / 85,-

Pablo Claro espumoso dry

Lowlands G&T / 85,-

Aurora Dry Gin - Søgaaard Tonic

Njord G&T / 110,-

Njord Premium Gin - Søgaaard Tonic

TASTING

...with everything

Cocktail & snacks

5 course meal

Wine menu

Coffee/tea & sweets

1145,-

*If you have any questions regarding allergens, please contact the staff
The winemenu is examples and can be changed*