

SEASONAL MENU

17:00-21:00

STARTER

Creamy fish soup..... 109,-
Mussels - fish - summer vegetables

White asparagus..... 99,-
Sauce mousseline
Add Skjern Meadows Ham / 29,-

MAIN COURSE

Fresh fish of the day 269,-
New potatoes - summer vegetables - pesto - vin blanc

Chicken from Hopballe Mølle 259,-
New potatoes - summer vegetables - tarragon sauce

Ribeye 250g from Danish Beef Cattle 329,-
Confit tomatoes - sauce béarnaise - fries

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

DESSERT & CHEESE

Rhubarb pie 109,-
Poached rhubarb - buttermilk ice cream

3 Danish cheeses..... 119,-
Chutney - butter-fried rye bread

SNACKS

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

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,-