

SEASONAL MENU

17:00-21:00

STARTER

Crab soup 129,-
Soufflé - herbs

Chicken croquettes..... 109,-
Truffle mayo

MAIN COURSE

Falling star 229,-
*Fried and steamed fish filet - smoked trout - shrimps
- pickled white asparaguses*

Braised organic pork chest 279,-
Puffed pork belly - potato - Brussel sprouts - Christmas sauce

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

DESSERT & CHEESE

White chocolate mousse 129,-
Cherry pickled pear - cherry sorbet

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 / 30,-