

SEASONAL MENU

17:00-21:00

STARTER

Bruchetta with Skjern Ham 89,-
Tomato, garlic and basil

Tomato soup 99,-
Homemade bread

Avocado & Shrimps 129,-
Hand-peeled shrimps, herb dressing and bread

Creamy fish soup..... 129,-
Today's white fish and herbs

Lumpfish roe 159,-
Watercress and potato chips

MAIN COURSE

Salad bowl..... 179,-
*Kale, chickpeas, olives, beans, fennel, sweet potatoes,
oil/vinegar dressing, bread & butter
Extra chicken / 30,-*

Falling star..... 229,-
*Two fried and one steamed plaice fish fillet, smoked salmon,
hand-peeled shrimps and butterfried bread*

Fillet of young Danish cattle 289,-
Truffle sauce, fried vegetables, celery puree and potato

Ribeye 300g 349,-
Herb butter, vegetables, fries and aioli

BBQ burger..... 229,-
*Minced organic beef from Skjern Meadows, brioche, bacon,
cheese, tomato, pickled red onion, fries, aioli and ketchup*

Risotto..... 199,-
Mushrooms and herbs

DESSERT & CHEESE

White chocolate mousse 129,-
Mocha foam, crunch and sweet

Signature dessert 149,-
Stuning Whisky icecream, crunch and sweet

Morbier 129,-
Nuts and beer syrup

SNACKS

Snack plate / 79,-
Onion rings, grissini, crisps, dip

Fries & aioli / 60,-
Peanuts / 30,-

SWEETS

Cake of the day / 60,-
Coffee and cake / 85,-
Cookie / 30,-
Coffee & Cookie / 60,-

Rum Truffle / 49,-
With Stauning Whisky