

SEASONAL MENU

17:00-21:00

STARTER

Avocado & Shrimps 139,-
Hand-peeled shrimps, herb dressing and bread

Cured salmon on crispy salad 139,-
Ramsons mayo and bread

Skjern ham from Økogårdene 129,-
Green asparagus and potato in herbs cream

MAIN COURSE

Salad bowl..... 179,-
Quinoa, chickpeas, pomegranate, onion, cabbage, sweet potatoes, cucumber, carrots, oil/vinegar dressing, bread & butter
Extra chicken / 30,-

Catch of the day.....289,-
Fish cream, vegetables and potato

Slow-roasted veal cuvette289,-
Fresh vegetables, veal cream sauce and parsley potato

Ribeye 300g349,-
Herb butter, vegetables, fries and aioli

BBQ burger.....239,-
200g minced Danish beef, brioche, bacon, cheese, tomato, pickled red onion, fries, aioli and ketchup

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

DESSERT & CHEESE

Chocolate fondant..... 129,-
Vanilla ice cream

Cold rhubarb soup 139,-
Fresh strawberries and rhubarb ice cream

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

3 cheeses 129,-
Pickled & crispbread

SNACKS

Snack plate / 99,-
Onion rings, grissini, crisps, crispy chicken bites and herb mayo
Enough for two!

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

SWEETS

Cake of the day / 60,-
Coffee and cake / 85,-
Rum Truffle / 49,-
With Stauning Whisky