

Menu

Start the evening with sparkling wine and snacks 115 kr.

Asian salad

Crispy beans, fried eggplant, fresh salad, spring onion, baby cabbage, sauce with ginger & black sesame seeds

Red deer tenderloin

Carpaccio with mushrooms, pan fried padrons & local bell pepper, blackberries, & pumpkin seeds

Cod

Pan fried cod with tomatoes in all colours and fresh figs from Helge , yellow beets from Lars & blanquet sauce

Honey & chocolate

Chocolate ice cream, new honey, cake with hazelnuts, crispy praline & apples

3 courses menu 395 kr.

4 courses menu 475 kr.

3 Danish cheeses with sourdough & jam 95,-

Wine pairing

2 glas 180 kr. | 3 glas 260 kr. | 4 glas 340 kr. | 5 glas 415 kr.

Juice pairing

2 glas 135 kr. | 3 glas 195 kr. | 4 glas 255 kr. | 5 glas 315 kr.

Sparkling water 30 kr.

All in - 1100 kr.

We are 98 % organic