



DINNERMENU

SUNDAY TO FRIDAY 5:30 - 9:00 PM

Please note: On Saturday evenings in July and August, only a barbecue buffet is served.

3-COURSE SUMMER MENU

STARTER

White asparagus – hand-peeled prawns tossed with herbs – cold passion fruit hollandaise

MAIN COURSE

Pork chop – corn purée – sautéed king oyster mushrooms – glazed carrot – new potatoes – mild mustard cream sauce

DESSERT

Red berry compote – Unika cream 48% – burnt white chocolate

Including a paired wine menu

695,-

Without wine menu

445,-





A LA CARTE

STARTERS

White asparagus – hand-peeled prawns tossed with herbs – cold passion fruit hollandaise

125,-

2 pcs. vol au vent – chicken in asparagus sauce – tender summer greens

125,-

Beef tartare – tarragon mayo – pickled onion – crispy rye – herbs

125,-

MAIN COURSES

Wagyu burger 200 g – caramelized onion compote – cucumber relish – BBQ mayo – crispy cheddar

Served in a brioche bun with french fries and chili mayo

225,-

Steak Béarnaise – celeriac purée – grilled summer greens – french fries

285,-

Pork chop – corn purée – sautéed king oyster mushrooms – glazed carrot – new potatoes - mild mustard cream sauce

255,-

Catch of the day (see board for more information)

275,-

Wiener schnitzel – pommes sautées – peas – gravy – “boy” garnish

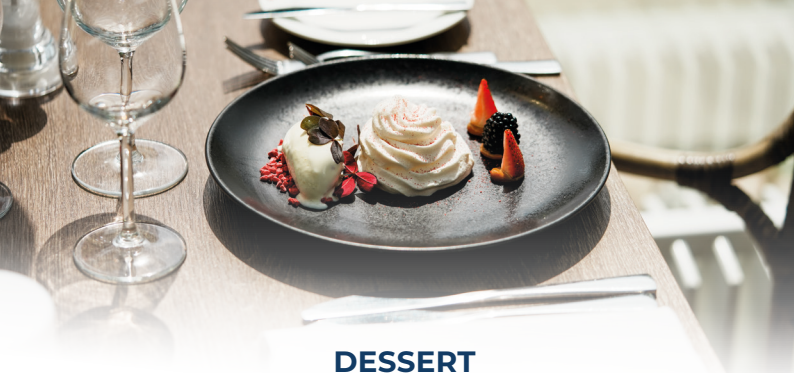
245,-

VEGETARIAN DISH

Grilled summer greens – new potatoes – smoked cheese cream – pickled onion – herbs

215,-





DESSERT

Red berry compote – Unika cream 48% – burnt white chocolate

95,-

Crème brûlée – elderflower sorbet

95,-

Strawberries – caramel – Vanilla ice cream

95,-

Today's sweet – choose between:

Almond cake

Chocolate-coated marshmallow

30,-

Cheese platter

Arla Unika cheeses with appropriate accompaniments

2 pcs. 98,-

3 pcs. 118,-

