

Menu 8/9 - 9/9

Sourdough bread <i>With Danish rye and herb-whipped butter</i>	35,-
Large snack board <i>Fried oyster mushrooms with Karl Johan mushroom mayo, pickled vegetables, flatbread and marinated olives and hummus.</i>	145,-
The small package Sparkling wine and snacks, flatbread, 3 courses and 3 glasses of wine. <i>The same menu is chosen by the entire table. (895,- with juice pairing.)</i>	995,-
The full package Sparkling wine and snacks, flatbread, 5 courses and 5 glasses of wine. <i>The same menu is chosen by the entire table. (1,345,- with juice pairing.)</i>	1495,-
Ceviche of pollock <i>With Padrón peppers, cucumber and fennel, as well as herbs and flowers from the fields.</i>	135,-
The first parsnips of the season from Jordkærgård <i>A variation of parsnips with beurre noisette, toasted almonds, sorrel and consommé.</i>	135,-
Tomatoes from Local Growers <i>Served with root vegetables, red basil, and goat's feta from Jane</i>	135,-
Sustainably caught fish or fried oyster mushrooms with late-summer vegetables <i>served with ratatouille of Hester's red peppers and potatoes, with fish sauce</i>	245,-
Danish cheeses with pickled white strawberries and stone fruit <i>and crispy biscuits.</i>	135,-
Wild blueberries from the forests of Silkeborg <i>Meringue shell filled with blueberries from the forests of Silkeborg, served with lemon verbena sorbet.</i>	115,-
<u>After Dinner</u>	
Coffee/Tea & Gâteau Marcel <i>With nougat mousse, hazelnut parfait and berries</i>	115,-

