Christmas Menu

Local Cider & Snacks 185,-

Gothenborg duck confit with orange and allspice and crispy tuile topped with pan-seared wild duck, fresh herbs and Filippa apples.

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Butter-Poached Haddock with Fresh Herbs

Served with pickled pears, fresh mandarin, lemon, olive oil and crisp salad leaves.

Celeriac from Lars

Pan-fried and served as carpaccio, with beurre noisette, toasted hazelnuts, buttermilk and wild Danish lingonberries.

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Sustainably Caught Fish

Served with baby parsley roots, apricot, sweet potato purée, Oxhella carrot, saffron sauce, sautéed spinach and shiso with pistachio and flower dukkah.

Venison with Chanterelles

Served with glazed beets, winter cabbage, pickled wild garlic capers and a rich allspice sauce.

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Thises Cave-Aged Christmas Cheese

Served on a spiced cake waffle with Hokkaido pumpkin, quince cream and walnut snow.

Lestragons Danish Rice Pudding

With toasted almonds, vanilla and blackberries.

The Little Christmas Package 1200 / 1100

Cider and snacks
3-course menu with wine or juice pairing
Coffee & Christmas treats or vintage Christmas cocktails

The Big Christmas Package 1600 / 1450

Cider & snacks
5-course menu with wine or juice pairing

The Full Christmas Package 1950 / 1650

Cider & snacks
6-course menu with wine or juice pairing
Coffee & Christmas treats, accompanied by a digestif or cocktail

Coffee & Christmas Treats 125

Vintage Christmas Cocktail 125

Starters 135

Main Course 285

Dessert / Cheese 125

Wine Pairing

2 glasses 250,- / 3 glasses 375,- / 4 glasses 490,-

Homemade Juice Pairing

2 glasses 145,- / 3 glasses 215,- / 4 glasses 275,-

Sparkling Water – 45,-

90-100% økologi