

December Menu

Bubbles & Snacks

*Brandade with Bird - Crispy Bolete - Salty
Christmas Cracker*

Celeriac and apples

*Crispy tart with walnuts, celeriac, apples, bitter
salads and creme fraiche 48%*

Ravioli & beetroot

*Crispy red kale, foamy cheese sauce,
herbs, beetroot and goat cheese.*

Fish of the day

*Steamed fish with carrot confit, cabbage
sprouts, pistachio dukkah, hollandaise with
orange and vanilla oil*

Braised neck of deer

*Forest mushrooms, roasted onions,
ramson capers, potato croquette with herbs,
fennel and sauce with clove*

Local cheese

*Cave aged blue cheese from Thise with
Jerusalem artichoke, pears and allspice*

Plum & Nougat

*Crispy filo pastry with plum,
nougat mousse, roasted hazelnuts & icecream*

The small menu 645 kr.

Sparkling wine, snacks & 4 courses

The large menu 750 kr.

Sparkling wine, snacks & 5 courses

Full menu 1500 kr.

*Sparkling wine & snacks, 6 courses,
wine menu, sparkling water and
vintage drinks/irish coffee.*

Wine Menu

*2 glasses 190 kr./ 3 glasses 280 kr. / 4 glasses 370 kr.
5 glasses 460 kr. / 6 glasses 550 kr.*

Juice menu

*2 glasses 145 kr. / 3 glasses 215 kr.
4 glasses 275 kr. / 5 glasses 335 kr. / 6 glasses 395 kr.*

Sparkling water all evening 45,-

Friday Christmas lunch (12-16)

*5 Courses **495 kr.***

Saturday lunch (12-15)

*3 courses **245 kr.** wine menu **245 kr.***

Sunday surprise menu

*5 courses and 3 glasses - **595 kr.***

