

May Menu

Bubbles & snacks 165,-

Green tart with green asparagus, fresh cheese,
and herbs from Hester on Samsø.

Ceviche with Langoustine Tails

Caught near Samsø and served with chervil,
mirabelle blossom, cucumber, and soured
cream

White asparagus from Soldug

Served with blue mussels and a delicate mussel
and white asparagus sauce

Salad and Herb Hollandaise

With spinach and new potatoes, wild garlic,
and crispy fried new garlic.

Monkfish Cheeks and Red Romaine Lettuce

With kale and radishes, beurre blanc,
preserved lemon, and purslane

Forest chicken from Gothenburg

with a summer fricassée of cauliflower and
green asparagus, served with new onions, pak
choi, and a cucumber vinaigrette

Rhubarb and Sweet Woodruff

Choux au craquelin with rhubarb sorbet, sweet
woodruff cream, and rhubarb compote

Small package 895,-/800,-

Bubbles & snacks

3 courses

wine menu/juice menu

The whole table chooses the same dishes

Whole package 1,500,- /1,300,-

Bubbles & Snacks

6 courses

wine menu/juice menu and sparkling water.

3 courses 485,- / 4 courses 585,

5 courses 675,- / 6 courses 765,-

Wine menu

2 glasses 230,- / 3 glasses 340,- / 4 glasses 450,-

5 glasses 550,- / 6 glasses 650,-

Homemade juice menu

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

5 glasses 335,- / 6 glasses 395,-

Sparkling water 30,- per person.

Saturday lunch 12-15

3 courses 295,- Wine menu 295,-

Sunday surprise menu

5 courses and 3 glasses - 595,-.

We have the gold Organic Food Label.