

October Menu

Local Cider & Snacks 165,-

Small New Celery from Lars

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

Wild Mushroom Ragout

from the forests of Central Jutland, under a
thin pasta sheet with kale from Ydun and
thyme cheese foam.

Steamed Hake with Blue Congo Potatoes

and Citrus Sauce

with pickled baby onions and glass cabbage.
(Can be served vegetarian or as a starter)

Venison Neck

Braised with beets, cabbage shoots, kimchi,
rose chili, and rich game sauce.

Danish cheese "Blå Grube"

On butter-toasted marble brioche with pickled
quinces, baked Sucrine de Berry squash, and
walnut.

Ingrid Marie Tart and Sorbet

With Earl Grey almond cream.

The Small Package 1150,- / 950,-

Cider and snacks,

4 courses with wine pairing / juice pairing

The table must choose the same dishes

The Full Package 1600,- / 1400,-

Cider & snacks, 6 courses with wine pairing /
juice pairing and sparkling water

Starters 135,-

Main Courses 245,-

Cheese & Dessert 125,-

Wine Pairing

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

5 glasses 560,- / 6 glasses 660,-

Homemade Juice Pairing

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

5 glasses 335,- / 6 glasses 395,-

Sparkling Water 45,-

Saturday Lunch 12:00–15:00

3 courses 295,-

Wine Pairing 295,-

Sunday Surprise Menu

5 courses with 3 glasses 595,-

