

Menu

Snacks

White asparagus - crumble - flowers
Fried risotto - pickled greens - basil mayo
Small fried romaine - cream - dukkah

Japanese inspired greens from Lars

Small fennel and cucumber with new onions
and pickled green asparagus,
miso mayonnaise, ginger sauce & furikake

Danish squid

Fried squid with tomatoes from Lars,
grilled zucchini & mayonnaise with chili

Fish of the day with cauliflower

Fish of the day with fried cauliflower and
beurre noisette with ramsons & tarragon

Strawberries & choux

Fresh strawberries with rose flower coulis,
rhubarb & chocolate mousse

Local cheeses

Goat cheese from Tebstrup
with honey and elderflower
Rød Krystal from Them
with gooseberries & waffle

The small menu DKK 595

Bubbles and snacks & 4 servings

The large menu DKK 695

Bubbles and snacks & 5 servings

Wine Menu

2 glasses DKK 190 / 3 glasses DKK 275
4 glasses DKK 360 / 5 glasses DKK 445

Juice Menu

2 glasses DKK 145 / 3 glasses DKK 215
4 glasses DKK 275 / 5 glasses DKK 335

On Saturdays we serve lunch from 12-15

3 dishes DKK 245

On Sundays we serve a chef's menu with 5
servings and 3 glasses of wine for DKK 495.