

# September menu

## **Bubbles & snacks 145 kr.**

*Crispy oyster mushroom with pine  
Pickled greens with hibiscus and crispy rice*

## **Pie with tarragon**

*New kale sprouts from Lars with shrimps from  
Rømø and spring turnip*

## **Marinated Mackerel with eggplant**

*Mackerel with fried eggplant, fennel and  
tomatoes from Yduns Garden*

## **Haddock and bergamot**

*Poached haddock with roasted potatoes and  
kale from Yduns Garden, pickled hokkaido and  
sauce with bergamot*

## **New celeriac and miso**

*Roasted chicken from Gothenburg with green  
beans and berries from the forest, miso sauce  
and baked celeriac  
(can be made vegetarian)*

## **Goat cheese and plum**

*Fried Goat Cheese from Lille Raneladegård  
with apple, radicchio and plum/honey  
vinaigrette*

## **Blueberry from the forest**

*Blueberry parfait and meringue with hibiscus,  
mousse with blackberries and almond cake*

**3 Courses 465,- / 4 Courses 565,-**

**5 Courses 655,- / 6 Courses 745,-**

## **The small menu 995,-/800 ,-**

*Sparkling wine & snacks, 4 courses with  
wine-/juice menu & sparkling water*

## **The full menu 1450 ,- /1300 ,-**

*Sparkling wine & snacks, 6 courses with  
wine-/juice menu, sparkling water &  
cocktail/Coffee & petit fours*

## **Wine menu**

*2 glasses 200 ,- /3 glasses 300 ,-/4 glasses 400 ,-*

*5 glasses 490 ,- /6 glasses 580 ,-*

## **Homemade juice menu**

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

*5 glasses 335 ,-/ 6 glasses 395 ,-*

## **Sparkling water 45,-**

## **Saturday lunch 12-15**

*3 Courses 295 ,- Winemenu 295 ,-*

## **Sunday surprise menu**

*5 Courses & 3 glasses wine/juice - 595 ,-*

