

## November 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,-

