EVENING MENU classic inn food

START WITH A COCKTAIL

'Flyversjus'

organic lemon soda and lemon schnapps

75

'Stormy'

lemonade, schnapps and ginger beer

25

Gin & Tonic

Hendrick's gin, tonic water and cucumber

90

'SMØRREBRØD' MENU

Three pieces of our well-known open sandwiches.

Chef's choice. Please ask for today's menu.

285 (per person)

OUR MENU

Minimum two persons.

Six courses of our favourites by Chef's choice. Family style.

For example salad, cod, asparagus, beef stew, beef tartare and lemon mousse.

Please ask for today's menu.

285 (per person)

Add pork loin sandwich 55 (per person)

WINE PAIRING

We will serve you three glasses of wine harmonizing your menu.

225 (per person)

ease let us know if you have any allergies or dietary restrictions.

A LA CARTE

Courses good for sharing. We recommend three per person.

*cHiLdreNS' FavouriteS

GREEN SALADS

cream, potato, asparagus and peas

75

GRILLED ASPARAGUS

chervil, mousseline and pistachio

110

PAN FRIED PLAICE

*tartare sauce, chips, lemon and roasted salad 120

PORK LOIN SANDWICH

*rhubarb, cucumber, browned potato and cracklings 115

ROAST BEEF

pickled goosberries, glazed onion and onion purée
115

CAULIFLOWER GRATIN

truffle, bread and matured cheese

115

COD

citrus dressing and sauce verte

115

CHICKEN SALAD

*butter fried ryebread with bacon and apple

95

BEEF STEW

*fried egg, beetroot and béarnaise cream

BEEF TARTARE OF TOP ROUND

lovage emulsion, cornichons and hazelnut **95**

TWO DANISH CHEESE

butter roasted ryebread and pâte de fruit

POTATO MAZARIN

rhubarb and strawberry sorbet

LEMON MOUSSE

cream, verbena sorbet and cookie

95

All menu items are subject to change.