

EVENING MENU

classic inn food

START WITH A COCKTAIL

'Flyversjus'
organic lemon soda and lemon schnapps
75

'Stormy'
lemonade, schnapps and ginger beer
85

Gin & Tonic
Hendrick's gin, tonic water and cucumber
90

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)

'SMØRREBRØD' MENU

Three pieces of our well-known open sandwiches.

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

285 (per person)

WINE PAIRING

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

225 (per person)

*Please 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

CHICKEN SALAD

*mustard, lemon, dry salted bacon, pickled zucchini,
little gem salad and hazelnuts
95

GRILLED ASPARAGUS

chervil, mousseline and pistachio
110

PORK LOIN SANDWICH

*rhubarb, cucumber, browned potato and cracklings
115

CAULIFLOWER GRATIN

truffle, bread and matured cheese
115

BEEF STEW

*fried egg, beetroot and béarnaise cream
115

COD

citrus dressing and sauce verte
115

ROAST BEEF

pickled goosberries, glazed onion and onion purée
115

PAN FRIED PLAICE

*tartare sauce, chips, lemon
and roasted salad
120

BEEF TARTARE OF TOP ROUND

pickled blackcurrant, tarragon emulsion,
crunchy carrots and chips
95

TWO DANISH CHEESE

butter roasted ryebread
and pâte de fruit
85

POTATO MAZARIN

rhubarb and
strawberry sorbet
95

LEMON MOUSSE

cream, lemon verbena sorbet
and cookie
95

All menu items are subject to change.

Company credit cards issued within and outside the EU as well as private credit cards issued outside the EU will be charged a fee.