

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 sharing dishes by Chef's choice.

Example salad, shrimp cocktail, mushroom toast, chicken tartelet, beef tartare and raspberry trifle.

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.

SHARING DISHES

We recommend three dishes per person.

*CHILDRENS'
Favourites

GREEN SALADS

cream, potato
and seasonal herbs

75

*CHICKEN SALAD

pickled celeriac, apples, chicken crisp
and celery

95

MUSHROOM TOAST

toasted bread with mushroom à la creme

105

*CHICKEN TARTELET

crispy shell, chicken, roots and sauce velouté

115

CAULIFLOWER GRATIN

truffle, bread and matured cheese

115

"KREBINETTER"

with creamy sauce and roots

120

SHRIMP COCKTAIL

little gem salad, avocado, cherry tomatoes
and cocktail sauce

115

*PORK LOIN SANDWICH

cherry, cucumber, browned potato
and cracklings

115

*PAN FRIED PLAICE

tartare sauce, chips, lemon
and roasted salad

120

BEEF TARTARE OF TOP ROUND

pickled blackberries, tarragon emulsion
and hazelnuts

115

TWO DANISH CHEESES

butter roasted ryebread
and pâte de fruit

85

APPLE CAKE

apple compote, sorbet, mascarpone
and caramelized cookie

95

RASPBERRY TRIFLE

raspberry mousse, berry granita
and hazelnut cookies

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.