

EVENING MENU

classic inn food

SMØRREBRØD MENU

Please ask us about todays selection

Three pieces

285

START WITH A COCKTAIL

Flyversjus

Lemon soda and lemon schnapps

75

Stormy

Lemonade, schnapps and ginger beer

85

Gin & Tonic

Hendrick's gin, tonic water and cucumber

90

CHEF'S MENU

Must be ordered by the whole table

Six highlights from the kitchen,
served to share

285

WINE PAIRING

Three glasses

225

SCHNAPPS PAIRING

Try four kinds of our homemade schnapps

145

Add
pork loin sandwich
55 (per person)

A LA CARTE

We recommend three dishes per person

*childrens'
favourites

MUSHROOM TOAST

mushroom á la creme on toast

105

CAULIFLOWER GRATIN

truffle, bread and matured cheese

115

BEETROOT TARTARE

brown butter emulsion, fresh apples and
horseradish

115

*PAN FRIED PLAICE

roasted salad, crisps, lemon
and sauce tartare

120

*CHICKEN SALAD

pickled celeriac, fresh apples,
chicken crisp, salad and cress

95

*CHICKEN TARTELET

chicken, root vegetables and sauce velouté
served in a crispy shell

115

"KREBINETTER"

with creamy sauce and cabbage

120

*PORK LOIN SANDWICH

red cabbage, fresh apples
and cracklings

115

BEEF TARTARE OF TOP ROUND

lovage emulsion, cornichon, radish crudité
and potato crisps

115

BEEF ROAST

glazed onions,
puré of celeriac and lingonberries

115

Please let us know if you have any
allergies or dietary restrictions

TWO DANISH CHEESES

butter roasted ryebread
and pâte de fruit

85

ØLLEBRØD

milky ice cream
and berry foam

95

MAZARIN CAKE

chocolate and tonka bean ice
cream and cold apple-soup

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.