

EVENING MENU

classic inn food

SMØRREBRØD MENU

Three pieces of smørrebrød

285 per person

START WITH A COCKTAIL

Flyversjus

lemon soda and lemon schnapps
75

Stormy

lemonade, schnapps and ginger beer
85

Gin & Tonic

Hendrick's gin, tonic and cucumber
90

CHEF'S MENU

Minimum 2 covers

Must be ordered by the whole table

A selection of six dishes
handpicked by our head chef.
The food is served to share.

335 per person

WINE PAIRING

Three glasses
225

SHARING DISHES

The food is served to share around the table. We recommend three dishes per person.

PAN FRIED PLAICE

sauce tartare, crispy potatoes and herbs
115

COD FISH AND LUMPFISH ROE SALAD

potatoes, anchovies,
crispy bread and chicory shoots
125

CAULIFLOWER GRATIN

truffles and matured cheese
115

BEETROOT TARTARE

apples, horseradish and brown butter emulsion
105

TARTLETS

cured duck, sauce blanquette and spring vegetables
115

FRIKADELLER

fried savoy cabbage and bacon sauce
120

PORK RIB SANDWICH

pickled red cabbage, apples,
mustard mayo, rhubarb compote and cracklings
115

BEEF POT ROAST

carrots, gooseberries and puré of celeriac
120

BEEF TARTARE

mayo with tarragon, pickled cucumbers,
hazelnuts and tarragon powder
135

CHICKEN SALAD

pickled celeriac, celery and cress
120

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

TWO DANISH CHEESES

with jam and butter fried
rye bread
95

ØLLEBRØD

berry foam and
milky ice cream
95

CARAMEL PUDDING

pear sorbet, cookies
and tarragon
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.