

# EVENING MENU

## classic inn food

### 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**

### SMØRREBRØD SELECTION

Three pieces of smørrebrød  
**285 per person**

### 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.

**355 per person**

### WINE PAIRING

Three glasses

**255**

## 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  
**120**

### COD SALAD

fried capers, peas, potatoes and sauce verte  
**125**

### DANISH ASPARAGUS

hollandaise, dried ramsons, bread crumbs  
and herbs  
**120**

### SUMMER SALAD

seasonal greens, flowers, herbs  
and soured cream dressing  
**75**

### CAULIFLOWER GRATIN

matured cheese and grated truffle  
**120**

### TARTLETS

cured duck, sauce blanquette and summer vegetables  
**120**

### HOMEMADE PORK SAUSAGES

warm potato salad and homemade condiments  
**125**

### PORK RIB SANDWICH

pickled red cabbage, apples,  
mustard mayo, rhubarb compote and cracklings  
**120**

### "BIKSEMAD"

beef, potatoes, pickled beetroot,  
bearnaise creme and fried quail egg  
**125**

### BEEF TARTARE

smoked cheese emulsion,  
pickled radish and rye crisps  
**135**

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

### TWO DANISH CHEESES

jam and butter-fried  
rye bread  
**95**

### STRAWBERRIES & CREAM

strawberry parfait, meringue and  
whipped cream  
**95**

### RHUBARB MOUSSE

buttermilk ice cream,  
rhubarb compote and cookies  
**95**