

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

MUSHROOM TOAST

mushrooms a la creme
served on sourdough bread
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

tarragon emulsion,
blackberries and hazelnuts
135

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

TWO DANISH CHEESES

jam and butter-fried
rye bread
95

RASPBERRIES & CREAM

berry parfait, fresh raspberries
meringue and whipped cream
95

"KOLDSKÅL"

cold buttermilk soup with
verbena sorbet and cookies
95