

søren k

A la carte lunch

Marinated herring with pickled onion and Thybo cheese

German turnip with oyster vinaigrette, parsley and roasted spelled grains

Lumpfish roe with egg yolk, asparagus and horseradish

Pickled trout with buttermilk, cress and radish

Norwegian lobster with anchovy and kale

Fried brill with pure of onion and pickled wild garlic

Tatar of beef with mustard, cress and Jerusalem artichoke

All courses DKK 120,-

Dessert

Rhubarb with vanilla ice cream and caramelized white chocolate 80,-

Chocolate mousse with lemon and blackcurrant 80,-

Cheese plate 95,-

All servings are starter size. We recommend 3 courses per person

FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff about your requirements

CREDIT CARD

Credit card is imposed the issuer's fee