

Sunday menu Sunday 12.00-16.00

Open Sandwiches ”Smørrebrød” 125,- per pcs.

Christmas herring with raw onion, capers, apple relish and endive

Curry marinated herring, apple, raw onion, capers, dill and cress

Fried herring, mustard, red onion, capers and dill

Organic egg and shrimps, lemon mayonnaise, dill and cress

Gravad salmon with warm spices, apple-celery mayonnaise and dry sweet mustard sauce

Fried plaice with remoulade, raw carrot, dill and vinegar powder

Fried plaice, shrimps, lemon mayonnaise, raw carrot, dill and vinegar powder (+25,-)

Chicken salad, apple, celery, parsley, crisp ventrèche bacon

Salt marinated duck breast, pickled lingonberry, lingonberry jelly, thyme and horseradish cream

Fried pork confit, mustard mayonnaise, pickled onion, pickles and marinated cress

Pork roast, pickled red cabbage, prunes, cucumber salad, pork cracklings and mustard mayonnaise

Roast beef, horseradish, fried onions and pickles

Beef tartare, raw beetroot, horseradish-mayonnaise, pickled cucumber and egg yolk (fresh)

Cheese & Dessert

Selection of 4 cheeses with toasted rye bread and pickled apricot 165,-

Chocolate fondant with orange caramel, caramelized nuts and vanilla ice cream 125,-

Warm apple tarte tatin with crème fraiche , prune ice cream, Armagnac and cinnamon snow 125,-

Christmas parfait with pistachios, marzipan, chocolate, fresh orange and warm eggnog 125,-

Risalamande, rice pudding with vanilla, almonds and cherry sauce 100,-

Christmas spice cake with cold butter 75 Affogato, double espresso with vanilla ice cream 75,-

Homemade sweets 6 pcs. 75,- Marzipan cake 60,- Chocolate chip cookie 40,-

We kindly ask that the payment for the table is settled collectively.

Please note when payment with credit or debit cards, a fee is charged matching the fee the card issuer currently charges the restaurant.

Drinks

Cold drinks

Coca cola, Cola Zero, Orangina, Boylan Sparkling Lemonade 40,-

Juices from Møn, apple, elderflower, rhubarb 40,-

Filtered water, still or sparkling 35,- per pers.

Beer

Draft beer from Møn Brewery, Pilsner or Classic, 25cl. 40,- 40cl. 75,-

Kronenbourg Blanc, draft 25 cl. 45,- 40cl. 75,-

Bottle beer from Møn (Brown ale or Wheat) 55,-

” Broken heart” Pale Ale or Gold digger, on can 33cl. 55,-

Alcohol free beer

Carlsberg Nordic, Heineken 40,-

Svaneke Pale ale, Nøgne Ø with lime 45,-

Erdinger Wheat Beer 50cl 55,-

Hot drinks

All coffees are made with single shot, Extra shot 10,-

Organic black coffee 50,- pr. person

Cafe latte single 48,-

Cappuccino 48,-

Flat white 48,-

Espresso 38,-

Cortado 38,-

Macchiato 38,-

Irish coffee 105,-

Tea from Perch (white, green, black or chamomile) 50,-

Hot chocolate with whipped cream 85,- (only served on Sundays)

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