

Lunch

Monday – Saturday 11.30-15.00

Snacks

Pistachios 45,-	Roasted almonds with smoked salt and juniper 45,-
Unripe peaches in olive oil 45,-	Pickled olives with rosemary and thyme 45,-
Spicy tuna in olive oil 60,-	Anchovies in olive oil 60,-
White anchovies in vinegar 60,-	Gillardeau oysters natural with lemon per. pcs. 45,-

Open Sandwiches "Smørrebrød" 125,- per pcs.

All sandwiches are served on organic rye bread from Lagkagehuset, we recommend 2-3 per. person.

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)

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.

Lunch

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Today's lunch menu 3 courses 365,-

Please ask your waiter what is on Today's Menu

Lunch courses

6 Gillardeau Oysters naturel, with toasted bread, lemon and sherry vinaigrette 195,-

½ lobster with toasted bread, marinated salad and mayonnaise 195,-

Chèvre Chaud with marinated salad, pickled walnuts, raisins, and herbs 185,-

Confit of duck leg, crushed potatoes with lovage and shallots, salad with mustard vinaigrette 225,-

Steak Tartare with herbs, cornichons, shallots, fresh egg yolk, salad with vinaigrette and French fries 225,-

French fries with mayonnaise, on the side 75,-

Green salad with mustard vinaigrette, on the side 75,-

Cheese & Dessert

Selection of Danish or European cheeses with toasted rye bread and pickled apricot, 4 pieces 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,-

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