WEEK 42



FISH OF THE DAY

Whole grilled sea bass

Danish potatoes, steamed thyme leeks, basil pesto

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260,- kr.



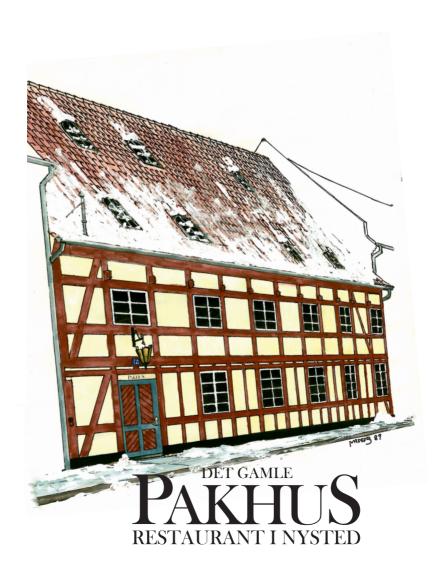
TODAY'S DEER

Wild boar

Braised wild boar, roasted mushrooms, baked beetroot, plum compote, danish potatoes, sauce

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230,- kr.



MENU OF THE DAY

Six different things to taste
3 snacks, a starter, a main course and a dessert

SNACKS

Roasted chestnuts

with butter and salt



Vol au vent

with mushrooms, cream and garlic



Chicken/duck liver mousse

on rye bread chips



A glass of sparkling wine Castellblanc Cava Organic Brut Nature

MENU

Flash-grilled raw tuna

Ponzu, sesame, wasabi Sourdough bun and butter



A glass of white wine Gåsefod from Fejø

Braised wild boar

Roasted mushrooms, baked beetroot, plum compote, Danish potatoes, sauce



(The main course can be replaced by the fish of the day or Hazelnut-baked turnip)

A glass of red vine Primitivo Solone 17%

Panna Cotta

Blueberry coulis



A glass of port wine Klassen rose port

Price 650,- kr.

The price includes a customized wine menu consisting of 4 glasses of wine and water ad libitum. (Non-alcoholic wine can be chosen)

ALLERGENS





Cellery



