

WEEK 42



FISH OF THE DAY

Whole grilled sea bass

Danish potatoes, steamed thyme leeks,
basil pesto



260,- kr.



TODAY'S DEER

Wild boar

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



230,- kr.



DET GAMLE
PAKHUS
RESTAURANT I NYSTED

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 wine
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

Gluten	Fisk	Soja	Sulphite
Sesam	Sennep	Bløddyr	Æg
Nødder	Mælk	Molluscs	Egg
Krebsdyr	Selleri	Lupin	Peanuts
Crustaceans	Cellery		