menukort

Velkommen til vores fortolkning af en moderne Bornholmsk bistro.
Vi anbefaler **2-3 retter pr. person**, så er der stadig plads til et par østers og en af Christinas fantastiske desserter.

Du kan også læne dig tilbage og nyde **5 serveringer til 550,-** og skal det være rigtigt nemt, har vi sammensat **3 vine til maden for 350,-**

Dagens menu består af en **svampe consommé** med **krondyr agnollotti** & søde løg, derefter **ceviche på ørred** med chili, appelsin & **kapers salsa** efterfulgt af **øl-dampede muslinger** med **n'duja** & grillet **svinekrone** med tørrede **mirabeller**, syltede sorte **trompethatte** & en kraftig **hønse & citron glace** - **Desserten** bestemmer i selv.

Menuen skal vælges af hele bordet.

Velkommen til hjørnet,

Christina & Mathias

køkken

FRA HAVET

Én Josephine østers, lokal pæregastrik & skallotteløg 45,-

En tallerken østers, samt udvalgte spicy & salte garnitures

6 Stks 250,- 12 stks 400,-

Ørred carpaccio med bergamotte, kapers, chili & brunet valle **145,-**

Øl-dampede blåmuslinger med nduja, blodappelsin, kapers, smør & urter **185,-**

Kammuslinge salat med hvide bønner, tang, grønne jordbær & dashi **155,-**

FRA ØEN & GÅRDENE

3-dags focaccia med pisket urtesmør **45,-**

Modnet tatar på økologisk dansk okseinderlår, syltede sennepskorn, pocherede nye løg & szechuan peber **175,-**

Krondyr agnollotti med svampe consomme & røget marv **165,-**

Grillet og glaceret svinekrone med citrus hønseglace, tørrede mirabeller & syltede trompethatte **185,-**

To samosaer med Bornholmske kantareller, grillede majs, blåskimmel ost & trøffel dip **150,-**

DET SØDE HJØRNE

Klassisk citrontærte med marengs & citron timian **85,-**

Figenblads panna cotta med bagte blommer, hindbær & brombærlikør fra Nord **80,-**

Chokoladebar med kaffekaramel & pocherede pærer i sauterne **90,-**

BAR SNACKS

Røgede mandler **45,-**

Marinerede oliven **45,-**

Hvide asparges fritters **med aioli 55,-**

Allergier eller intolerancer? Informer venligst vores personale – vi hjælper gerne :-)

menu

Welcome to our interpretation of a modern Bornholm bistro.
We recommend **2-3 courses per person**, then there is still room for a few oysters and one of Christina's fantastic desserts.

You can also sit back and enjoy **5 servings for 550,-** and if you want it really easy, we have put together a wine pairing with **3 wines for 350,-**

Today's menu consists of a **mushroom consommé** with **venison agnollotti** & sweet onions, followed by **trout carpaccio** with chili, orange and capers, then beer-steamed **mussels** with **n'duja** and a **grilled** and **glazed french rack of pork**, dried **mirabelle** plum, **chicken & citrus glace** & pickled **forest mushrooms** – **Dessert** is up to you.

The set menu must be selected by the whole table.

Welcome to Hjørnet,

Christina & Mathias

kitchen

FROM THE SEA

One Josephine oyster, local pear vinegar & shallots **45,-**

A plate of oysters, as well as selected spicy & savory garnishes

6 pcs 250,- **12 pcs 400,-**

Trout carpaccio with bergamotte, mint, dill, chili & browned whey **145,-**

Beer steamed mussels with n'duja, capers, butter and herbs **185,-**

Scallop salad with white beans, seaweed, cucumber, dashi & green strawberries **155,-**

THE SWEET CORNER

Classic lemon pie with meringue & lemon thyme **85,-**

Fig leaf panna cotta with baked plums, raspberry and blackberry liqueur from Nord **80,-**

Chocolate bar with coffee caramel and pears poached in Carmes de Rieussec sauternes **90,-**

FROM THE ISLAND & FARMS

3-day Focaccia & whipped herb butter **45,-**

Organic & Danish beef tenderloin tartare, pickled mustard seeds, poached onion, sezchuan pepper & crispy milk bun **175,-**

Mushroom consomme with venison & ricotta agnollotti, sweet new onions & smoked marrow **175,-**

Grilled and glaced french rack of pork, dried mirabelle plums, pickled black trumpet mushroom & intense chicken-citrus glace **225,-**

Two pieces of samosa with chanterelles, grilled corn & blue cheese with truffel dip **150,-**

BAR SNACKS

Smoked almonds **45,-**

Marinated olives **45,-**

White asparagus fritters **and aioli 55,-**

Allergies or intolerances? Please let our staff know – we're happy to help :-)