

SNACKS

Arancini with mushrooms and fermented garlic cream	45,-
Deep fried wheat chips with sour cream and onions	45,-
"Skagen ham" with onion purée and toasted brioche	65,-
Smoked almonds	45,-
Rosemary-marinated olives	45,-
Fried oysters with sauce tartare and sorrel	2 pcs. 80,- 4 pcs. 150,-

STARTERS

Freshly baked bread and butter are served with all starters

Charcuterie Wild boar salami, small French sausages, pâté, pickled mustard seeds and olives	129,-
Cured salmon with beetroot, blackberries, smoked cheese and baby leaves	129,-
Poached egg with asparagus hollandaise, saute of kale and pickled onionBaerii caviar + 65,-	129,-
Salt-baked celery with green apples, hazelnuts and onion flower	119,-
"Moules mariniéres" - white wine–steamed mussels with cream, garlic and herbs	129,-
Caesar salad with anchovy mayo, croutons, parmesan and chicken	89,-

BRASSERIE MENU - 429,-

Cured salmon with beetroot, blackberries, smoked cheese and baby leaves

Slow-cooked cuvette of beef with French fries, bordelaise sauce and caramelized onions or 250 gr Danish ribeye (+ 80,-)

Panna cotta with pickled berries and crystalized honey

MAIN COURSES

Slow-cooked cuvette of beef with French fries, bordelaise sauce and caramelized onions or 250 gr Danish ribeye (+ 80,-)	269,-
Pork schnitzel with creamy chanterelles, sweetcorn, thyme sauce and potatoesFresh truffle + 65	ō,- 289,-
Stuffed chicken from "Hopballe mølle" with savoy cabbage, lingonberries, fried mushrooms, chicken sauce and potatoes	289,-
Stuffed flounder with spinach puré, fennel, mussel sauce and potatoes	289,-
Chickpea patty with baked pumpkin, herbs, gastrique sauce and potatoes	249,-
Squid ink Linguine with shellfish, bread crumbs and lemon zest	289,-
SIDES	
Danish potatoes tossed in herbs	55,-
Parmesan-truffle fries	65,-
Baked pumpkin with hazelnuts and onion flower	55,-
Green salad with balsamic vinaigrette	55,-
Fried mushrooms with garlic	55,-
Home-baked bread with whipped organic butter	35,-

DESSERTS

Tart with sea buckthorn, ganache, white chocolate and liquorice ice cream	99,-
Panna cotta with pickled berries and crystalized honey	99,-
Selection of French cheeses with gooseberry, balsamic-glazed nuts and toasted bread	99,-

ALLERGENS?



BØRNEMENU

Børnemenuen er forbeholdt vores yngre gæster	
Burger. Briochebolle, 110 g oksekød, ost, bacon, salat, tomat, drueagurk og pommes frites	89,-
Børnepasta. Pasta i vores hjemmelavede tomatsauce og parmesan <i>(Kan laves vegetarisk)</i>	89,-
Fish & Chips. Paneret torsk, grøntsagsstænger og pommes frites	89,-
Kyllingespyd. Grøntsagsstænger og pommes frites	89,-
Kugleis. Vælg mellem vanilje, jordbær og chokolade. Pris pr. kugle	35,-

KID'S MENU

The children's menu is exclusively for our younger guests	
Burger. Brioche bun, 110 g beef patty, cheese, bacon, salad, tomato, pickled cucumber and French fries	89,-
Kids pasta. Pasta in our homemade tomato sauce with parmesan (Vegetarian option available)	89,-
Fish & Chips. Battered cod, vegetable sticks and French fries	89,-
Chicken skewer. Vegetable sticks and French fries	89,-
Ice cream scoop. Choose between vanilla, strawberry, or chocolate. Price per scoop	35,-

