

SNACKS

| Potato and pancetta croquette with tarragon dip | 45,- |
|--|---|
| Pork cracklings with vinegar powder and pink peppercorns | 45,- |
| Rillette of duck with pickled carrots and grilled bread | 55,- |
| Smoked almonds | 45,- |
| Rosemary-marinated olives | 45,- |
| Deep-fried oysters with sauce tartare and sorrel | 2 pcs. 80,- 4 pcs. 150,- |

STARTERS

Freshly baked bread and butter is served with all starters

| Charcuterie Wild boar salami, small French sausages, pâté, pickled mustard seeds and olives | 129,- |
|--|-------|
| Beef tartare with ramson, pickled onions, black garlic and potato chipsFresh truffle + 65,- | 129,- |
| White asparagus with creamy smoked cheese, almonds, lemon and chivesBaerii caviar + 65,- | 119,- |
| Smoked mackerel with apple, pickled shallots, chervil mayo and cured egg yolk | 129,- |
| "Moules marinières" – white wine-steamed mussels with cream, garlic and herbs | 129,- |
| Caesar salad with anchovy mayo, croutons, parmesan and chicken | 89,- |

BRASSERIE MENU - 429,-

White asparagus with creamy smoked cheese, almonds, lemon and chives.......Baerii caviar + 65,-

Slow-cooked cuvette of beef with French fries, sauce béarnaise and steak salad or 250 gr Danish ribeye (+ 80,-)

"Solbærdrøm" with chocolate, marinated blackcurrants and meringues

MAIN COURSES

| Slow-cooked cuvette of beef with French fries, sauce béarnaise and steak salad or 250 gr Danish ribeye (+ 80,-) | 269,- |
|---|-------|
| Roasted pork tenderloin with potatoes, chicken terrine, borettane onions and truffle sauceFresh truffle + 65,- | 289,- |
| Stuffed chicken from Hopballe Mølle with potatoes, peas, redcurrants, lardo and blanquette sauce | 289,- |
| Fried redfish with potatoes, white and green asparagus, browned butter and fish fumet | 289,- |
| Baked fennel with rhubarb compote, roasted almonds, peas and herb oil | 249,- |
| Pappardelle with tomato sauce, meatballs, basil and parmesan (Vegetarian option available) | 179,- |
| SIDES | |
| Danish potatoes tossed in herbs | 55,- |
| Parmesan-truffle fries | 65,- |
| White asparagus with ramsons | 55,- |
| Green salad with balsamic vinaigrette | 55,- |
| Fried mushrooms with garlic | 55,- |
| Home-baked bread with whipped organic butter | 35,- |
| | |
| | |
| DESSERTS | |

| Rhubarb with vanilla, sablé and basil ice cream | 99,- |
|--|------|
| "Solbærdrøm" with chocolate, marinated blackcurrants and meringues | 99,- |
| Selection of French cheeses with gooseberries, balsamic nuts and roasted bread | 99,- |

ALLERGENS?



BØRNEMENU

| Børnemenuen er forbeholdt vores yngre gæster | |
|---|------|
| Burger. Briochebolle, 110 g oksekød, ost, bacon, salat, tomat, drueagurk og pommes frites | 89,- |
| Pasta kødboller. Pasta i vores hjemmelavede tomatsauce med kødboller og parmesan <i>(Kan laves vegetarisk)</i> | 89,- |
| Fish & Chips. Paneret torsk, grøntsagsstænger, pommes frites og hjemmerørt remoulade | 89,- |
| Kyllingespyd. Grøntsagsstænger, pommes frites og hjemmerørt remoulade | 89,- |
| Kugle is. 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 Lettuce, tomato, pickled cucumber and French fries | 89,- |
| Pasta meatballs. Pasta in our homemade tomato sauce with meatballs and parmesan (Vegetarian option available) | 89,- |
| Fish & Chips. Battered cod, vegetable sticks, French fries and homemade remoulade | 89,- |
| Chicken skewer. Vegetable sticks, French fries, and homemade remoulade | 89,- |
| Ice cream scoop. Choose between vanilla, strawberry, or chocolate. Price per scoop | 35,- |

