

SÆSONMENU *SEASONAL MENU*

STENBIDERROGN | kartoffelblinis, crème fraîche **125,-** | € 18
Lumpfish roe | blinis, sour cream
Vi anbefaler Evaos, Corte Moschina, Soave

LETRØGET UNGHANE | æble-løg kompot, bagte gulerødder, sauce pikant **265,-** | € 38
Smoked cockerel | apple – onion compote, baked carrots, piquant sauce
Vi anbefaler Mercurey, Faiveley, Bourgogne

ESDRAGON PANNA COTTA | paradisæblegelé, kærnemælksparfait **85,-** | € 12
tarragon panna cotta | crab apple gele, buttermilk icecream

3 RETTER

3 courses

375,- | € 54

KLASSISK KROMENU *CLASSIC MENU*

TARTELETTER | høns i asparges **95,-** | € 14
tartlets | chicken and asparagus in cream sauce
Vi anbefaler Jacobsen Weissbier fra fad

HERREGÅRDSBØF | ærter, pommes frites, Bearnaise **175,-** | € 25
fried steak of minced beef | peas, french fries, sauce Bearnaise
Vi anbefaler Jacobsen Brown Ale fra fad

KRYB I LY ISDESSERT | lun chokoladesauce **85,-** | € 12
ice cream | hot chocolate sauce

3 RETTER

3 courses

275,- | € 39

FORRETTER *STARTERS*

RØGET LAKS | trancheret ved bordet, spinatcrème
smoked salmon | carved at the table, spinach cream
135,- | € 19

Vi anbefaler Jacobsen Yakima IPA fra fad

CARPACCIO AF OKSE | parmesan, basilikum, pinjekerner, olivenolie
beef carpaccio | parmesan, basil, pine nuts, olive oil
135,- | € 19

Vi anbefaler Mercurey, Faiveley, Bourgogne

HOVEDRETTER MAIN COURSES

WIENERSCHNITZEL | ærter francaise, pommes sautées, brunet smør
schnitzel vienna style | peas, bacon, sautéed potatoes, butter sauce

235,- | € 34

Vi anbefaler Jacobsen Brown Ale fra fad

SPRØDSTEGT FLÆSK AD LIBITUM | kartofler, persillesovs, surt
slices of roasted pork | potatoes, parsley cream sauce, marinated beet roots

185,- | € 26

Vi anbefaler Jacobsen Yakima IPA fra fad

SKINDSTEGT LAKS | fennikel, kartofler, brunet smør
fried salmon | fennel, potatoes, butter sauce

210,- | € 30

Vi anbefaler Riesling, Trimbach, Alsace

STEAK AF MODNET OKSEHØJREB | bagt tomat, ærter francaise, pommes frites, Bearnaise
steak of dry aged sirloin beef | baked tomato, peas, french fries, sauce Bearnaise

295,- | € 42

Vi anbefaler Carlsberg 1883 fra fad

FLAMBERET OKSEMØRBRAD | skovens svampe, rodfrugter, pebersauce, stegte kartofler
flambéed beef tenderloin steak | mushrooms from the forest, root vegetables, pepper sauce, fried potatoes

345,- | € 49

Vi anbefaler Larose de Gruaud, Saint-Julien, Bordeaux

TOURNEDOS BEARNAISE | årstidens grønt, pommes frites, Bearnaise
tournedos tenderloin steak | french fries, seasonal vegetables, sauce Bearnaise

335,- | € 48

Vi anbefaler La Grave á Pomerol, Pomerol, Bordeaux

OST & DESSERT CHEESE & SWEETS

3 DANSKE OSTE FRA UNIKA | sylt, oliven, smørristet rugbrød
3 pieces of danish cheese from Unika | pickles, olives, butterfried ryebread

115,- | € 16

Vi anbefaler Fonseca, 20 års Tawny Port

CRÊPES SUZETTE | orangeflamberede pandekager, vanilleis, **(min. 2 kuverter)**
crêpes Suzette | orange flambéed pancakes, vanilla ice cream (minimum 2 persons)

145,- | € 21

BANANA SPLIT | vanilleis, flødeskum, chokoladesauce, mandelsplitter
banana split | vanilla ice cream, whipped cream, chocolate sauce, almonds

95,- | € 14