

“Sluse” menu autumn 2025

Starter:

Panfried cod loins, grilled corn, and shellfish/whitewine sauce

Wine: Riesling, Lentz, Alsace

Middle course:

Red deer fillet on parsnip purée with pickled mushrooms and apricot.

(supplement if ordered as a main course 85,-)

Wine: Bourgogne, Pinot Noir, France

Main course:

Steak of Himmerland cattle with celery purée, ovenfried potato, seasonal vegetables and red wine sauce.

Wine: Marqués Del Atrio Crianza Doc Rioja, Spain

Dessert:

Chocolate cake with lemon sorbet.

Wine: Recioto, Della Valpolicella, Italy

Selection of Danish cheeses:

With olives, walnuts and crackers.

Wine: Churchill Tawny 10 Year Port.

Prices:

2 courses: 389,-

Vinmenu, 2 glas: 185,-

3 courses: 439,-

Vinmenu, 3 glas: 259,-

4 courses: 499,-

Vinmenu, 4 glas: 339,-

5 courses: 579,-

Vinmenu, 5 glas: 399,-

Subject to change in relation to the season's supply.

The staff is ready to inform and guide you about allergens, vegetarian dishes and special diets



Appetizers

Cold-smoked Fanø salmon *130 kr.*

Cream cheese, cucumber, shrimp and crispy garnish

Panfried cod loins *125 kr.*

Grilled corn, and shellfish/white wine sauce

Fried young rooster breast *125 kr.*

Creamy gorgonzola sauce, crispy skin and carrot

Smoked Fanø ham *125 kr.*

Cream cheese, dried tomatoes, baked rye bread and purple radish

Eggplant Salad (Vegan) *115 kr.*

Fresh tomatoes and bread

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Main courses

Danish steak with soft onions 215 kr.

Beetroot, cucumber, potatoes and brown sauce

Grilled lamb fillet 295 kr.

Potatoes, mushrooms and ragout

Fillet of plaice 255 kr.

Potatoes, seasonal vegetables and white wine/seafood sauce

Red deer fillet 365 kr.

with celery purée, oven fried potato, seasonal vegetables and red wine sauce.

Steak of Himmerland cattle 315 kr.

with celery purée, oven fried potato, seasonal vegetables and red wine sauce.

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Dessert / Cheese

Selection of Danish cheeses

135 kr.

Olives, hazelnuts and crackers

Pistachio Fondant

125 kr.

with orange sorbet and fresh berries

Crème Brûlée

125 kr.

Raspberry sorbet and fresh berries

Chocolate cake

125 kr.

with lemon sorbet

Dessertwine

Glass/Bottle

Muscat de Rivesaltes, *Languedoc Roussillon, France*

75 kr./299 kr.

The Muscat grapes give characteristic spicy aroma and sweetness in the taste

Banyuls *Vin Doux Natural, Roussillon, France*

75 kr./299 kr.

Mild and soft in character with notes of hazelnuts and pure red fruit.

Tarapaca Late Harvest *Chile 0.5 L.*

55 kr./239 kr.

Fine balance between acidity and sweetness and a long intense aftertaste

Churchill 10 Year Old Tawny Port, *Portugal*

65 kr./309 kr.

A brick red colour and a complex aroma of dried fruit and red cherries.

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Children's menu

Fish fillet 85 kr
French fries, lemon, greens, remoulade and ketchup

Red sausage 85 kr
French fries, greens, remoulade and ketchup

Spaghetti 85 kr
Meat sauce, parmesan and ketchup

Nuggets 85 kr
French fries, greens, remoulade and ketchup

Kids Ice dessert 75 kr
Vanilla, chocolate and strawberry ice cream

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