

## “Sluse” menu Spring

### **Starter:**

Fried Redfish with Jerusalem artichokes and Beurre blanc sauce

*Wine: Grüner Veltliner, Pfaffl, Østrig*

### **Middle course:**

Pork tenderloin with spring herbs, baked cauliflower puree and mustard sauce.

*Wine: Castellani la Cattura, Shiraz-Cabernet, Toscana, Italian*

### **Main course:**

Beef tenderloin with lentil puree, asparagus potatoes, garnish and red wine sauce.

*Wine: Martin Berdugo, Crianza, Spain*

### **Dessert:**

Pie with blueberries and mascarpone cream and blueberry ice cream

*Wine: Late Harvest, Tarapaca, Chile*

### **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

<b>Cold-smoked Fanø salmon</b> Cream cheese, cucumber, shrimp and crispy garnish	<i>130 kr.</i>
<b>Fried Redfish</b> with Jerusalem artichokes and Beurre blanc sauce	<i>125 kr.</i>
<b>Fried young rooster breast</b> Creamy gorgonzola sauce, crispy skin and carrot	<i>125 kr.</i>
<b>Smoked Fanø ham</b> Cream cheese, dried tomatoes, baked rye bread and purple radish	<i>125 kr.</i>
<b>Eggplant Salad (Vegan)</b> Fresh tomatoes and bread	<i>115 kr.</i>

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## **Main courses**

<b>Danish steak with soft onions</b> Beetroot, cucumber, potatoes and brown sauce	<i>215 kr.</i>
<b>Grilled lamb fillet</b> Potatoes, mushrooms and ragout	<i>295 kr.</i>
<b>Fillet of plaice</b> Potatoes, seasonal vegetables and white wine/seafood sauce	<i>255 kr.</i>
<b>Pork tenderloin with spring herbs</b> with lentil puree, asparagus potatoes, garnish and mustard sauce	<i>255 kr.</i>
<b>Beef tenderloin</b> with lentil puree, asparagus potatoes, garnish and red wine sauce.	<i>315 kr.</i>

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## Dessert / Cheese

<b>Selection of Danish cheeses</b>	135 kr.
Olives, hazelnuts and crackers	
<b>Pistachio Fondant</b>	125 kr.
with orange sorbet and fresh berries	
<b>Crème Brûlée</b>	125 kr.
Raspberry sorbet and fresh berries	
<b>Pie with blueberries and mascarpone cream</b>	125 kr.
and blueberry ice cream	

Dessertwine	Glass/Bottle
Muscat de Rivesaltes, <i>Languedoc Roussillon, France</i>	75 kr./299 kr.
<i>The Muscat grapes give characteristic spicy aroma and sweetness in the taste</i>	
Banyuls <i>Vin Doux Natural, Roussillon, France</i>	75 kr./299 kr.
<i>Mild and soft in character with notes of hazelnuts and pure red fruit.</i>	
Tarapaca Late Harvest <i>Chile 0.5 L.</i>	55 kr./239 kr.
<i>Fine balance between acidity and sweetness and a long intense aftertaste</i>	
Churchill 10 Year Old Tawny Port, <i>Portugal</i>	65 kr./309 kr.
<i>A brick red colour and a complex aroma of dried fruit and red cherries.</i>	

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## Children's menu

<b>Fish fillet</b>	85 kr
French fries, lemon, greens, remoulade and ketchup	
<b>Red sausage</b>	85 kr
French fries, greens, remoulade and ketchup	
<b>Spaghetti</b>	85 kr
Meat sauce, parmesan and ketchup	
<b>Nuggets</b>	85 kr
French fries, greens, remoulade and ketchup	
<b>Kids Ice dessert</b>	75 kr
Vanilla, chocolate and strawberry ice cream	

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