



“Sluse” menu Spring

Starter:

Steamed asparagus with hand-peeled shrimps and hollandaise sauce

Wine: Domaine Chauveau Pouilly Fumé La Charmette, France

Middle course:

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

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

Main course:

Beef filet 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 local cheeses from Jernved Mejeri:

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 Cream cheese, cucumber, shrimp and crispy garnish	140, -
Steamed asparagus Hand-peeled shrimps and hollandaise sauce	135, -
Fried young rooster breast Creamy gorgonzola sauce, crispy skin and carrot	135, -
Smoked Fanø ham Cream cheese, dried tomatoes, baked rye bread and purple radish	135, -
Eggplant Salad (Vegan) Fresh tomatoes and bread	125, -

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





Main courses

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

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





Dessert / Cheese

Selection of cheeses from Jernved Mejeri 135, -
Olives, hazelnuts and crackers

Pistachio Fondant 125, -
Orange sorbet and fresh berries

Crème Brûlée 125, -
Raspberry sorbet and fresh berries

Pie with blueberries and mascarpone cream 125, -
Blueberry ice cream

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

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





Children's menu

Fish fillet	89, -
French fries, lemon, greens, remoulade and ketchup	
Red sausage	89, -
French fries, greens, remoulade and ketchup	
Spaghetti	89, -
Meat sauce, parmesan and ketchup	
Nuggets	89, -
French fries, greens, remoulade and ketchup	
Kids Ice dessert	75, -
Vanilla, chocolate and strawberry ice cream	

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

