



Summer Slusemenu

Starter:

Steamed cod with carrot/radish puree, trout roe and white wine sauce

Wine: Lentz, Riesling, Alsace

Middle course:

Grilled Octopus with Eggplant/Squash and Octopus Agout

Wine: Brotte Tavel Rosé Les Eglantiers, France

Main course:

Grilled veal fillet with broccoli purée, new Danish potatoes, fennel and red wine sauce.

Wine: Château de Pougelon Beaujolais Villages, France

Dessert:

Passion fruit/vanilla cream with new Danish Strawberries and passion sorbet

Wine: Sandiliano Spumante Dessert Grande Cuvée, Italian

Cheeses:

Selection of local cheeses from Jernved Dairy with olives, walnuts and biscuits.

Wine: Lentz, Gewürztraminer, Alsace

Prices:

2 courses: 389, -

Wine menu, 2 glasses: 185, -

3 courses: 459, -

Wine menu, 3 glasses: 259, -

4 courses: 529, -

Wine menu, 4 glasses: 339, -

5 courses: 589, -

Wine menu, 5 glasses: 399, -

*Subject to change in relation to the season's supply of raw materials.
The staff is ready to inform and guide you about allergens, vegetarian dishes
and Special diets*





Appetizers

Cold-smoked Fanø laks Cream cheese, cucumber, shrimp and crispy garnish	140, -.
Steamed cod Carrot/radish puree and white wine sauce	135, -
Fried young rooster breast Creamy gorgonzola sauce, crispy skin and carrot	135, -.
Smoked Fanø ham Cream cheese, dried tomatoes and baked rye bread	135, -.
Eggplant salad (vegan) Fresh tomatoes and bread	125, -.

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Appetizers





Main courses

Danish steak with soft onions	215, -
Beetroot, cucumber, potatoes and brown sauce	
Grilled lamb fillet	325, -
Potatoes, seasonal garnish and lamb ragout	
Fillet of plaice	255, -
Potatoes, seasonal garnish and white wine sauce	
Grilled octopus	255, -
potatoes, seasonal garnishes and squid ragout	
Grilled veal fillet	325, -
Broccoli puree, Potatoes, fennel and red wine sauce	
Fried Tofu	245, -
On a creamy puree with potato and seasonal garnish	

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Main courses





Dessert / Cheese

Selection of local cheeses from Jernved Dairy 135, -.
Olives, hazelnuts and crackers

Pistachio fondant 125, -.
Orange sorbet and fresh berries

Crème Brulé 125, -.
Raspberry sorbet and fresh berries

Passion fruit/vanilla cream with new Danish Strawberries 125, -
Passion sorbet

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 Late Harvest Chile 0,5 L.	55, -/239, -
<i>Fine balance between acidity and sweetness and a long intense aftertaste</i>	
Churchill 10 Year Old Tawny Port, <i>Portugal</i>	65, -/309, -
<i>A brick red colour and a complex aroma of dried fruit and red cherries.</i>	

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Dessert





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	

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