



Autumn Slusemenu

Starter:

Pan-roasted monkfish fillet with Brussels sprouts, apples, pine nuts and white wine sauce

Wine: Thorn-Clarke Milton Park Chardonnay, Australia

Middle course:

Wild boar, blueberry agrodolce, black beans, and Butternut squash puree with parmesan

Vin: Castellani la Cattura, Shiraz-Cabernet, Italy

Main course:

Grilled veal ribeye White bean puree, Potatoes, broccolini, cauliflower, chanterelle and red wine sauce

Vin: Villa Vetti Ripasso Doc Superiore, Italy

Dessert:

Chocolate mousse with chestnut cream and sea buckthorn sorbet on macaroons

Wine: Tarapaca Late Harvest, Chile

Cheeses:

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

Vin: Churchill 10 Year Old Tawny Port, Portugal

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, -.
Pan-roasted monkfish fillet Brussels sprouts, apples, pine nuts 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	
Wild boar	255, -
Blueberry agrodolce, black beans, and Butternut squash puree with parmesan	
Grilled veal ribeye	325, -
White bean puree, Potatoes, broccolini, cauliflower, chanterelle 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

Chocolate mousse 125, -
Chestnut cream and sea buckthorn sorbet on macaroons

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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