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:
Fried Berberia duck breast, marinated Christmas salad, pomegranate and orange vinaigreat
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 Fanølaks *140, -*
Cream cheese, cucumber, shrimp and crispy garnish

Pan-roasted monkfish fillet *135, -*
Brussels sprouts, apples, pine nuts and white wine sauce

Fried young rooster breast *135, -*
Creamy gorgonzola sauce, crispy skin and carrot

Smoked Fanø ham *135, -*
Cream cheese, dried tomatoes and baked rye bread

Eggplant salad (vegan) *125, -*
Fresh tomatoes and bread

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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

Fried Berberia duck breast *255, -*
Marinated Christmas salad, pomegranate, Pomme Anna and orange vinaigreat

Grilled veal ribeye *325, -*
White bean puree, Potatoes, broccolini, cauliflower, chanterelle and red wine sauce

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Fried Tofu *245, -*
On a creamy puree with potato and seasonal garnish

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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, *Languedoc Roussillon, France*	*75, -/299, -*
The Muscat grapes give characteristic spicy aroma and sweetness in the taste	
Banyuls, *Vin Doux Natural, Roussillon, France*	*75, -/299, -*
Mild and soft in character with notes of hazelnuts and pure red fruit.	
Tarapaca Late Harvest *Chile 0,5 L.*	*55, -/239, -*
Fine balance between acidity and sweetness and a long intense aftertaste	
Churchill 10 Year Old Tawny Port, *Portugal*	*65, -/309, -*
A brick red colour and a complex aroma of dried fruit and red cherries.	

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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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