



## DINNER MENU

THURSDAY - SUNDAY AT 18:00 - 21:30

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Profiteroles with cold smoked Samsø salmon and fresh cheese from Søvind.....Kr.100,-  
Gillardeu oysters with garniture of the day.....2 pcs. / Kr.90,-  
.....4 pcs. / Kr.175,-  
.....6 pcs. / Kr.240,-

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Salmon carpaccio with Mangholm turnip, apples and Thybo cheese.....Kr.125,-  
Danish langoustines with aioli, herb salad and grilled bread.....Kr.195,-

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Fish of the day with greens from Mangholm and new potatoes.....Kr.275,-  
Meat of the day with greens from Mangholm and new potatoes.....Kr.275,-

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Søren Wiuff Quince with milk ice cream and olive oil.....Kr.95,-  
Selection of danish cheeses with fruit compote and fladbread.....Kr.125,-

*Our menus are seasonal produced  
and can be changed on the day.*



## MENU

THURSDAY - SUNDAY AT 18:00 - 21:30

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### CHAMPAGNE & OYSTERS

**kr.175,-**

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### MENU OF THE DAY 4 COURSES

**Kr.495,- per person**

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### WINEMENU 4 GLASES OF WINE

**Kr.450,- per person**

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## MENU

MONDAY - WEDNESDAY AT 18:00 - 21:30

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### CHAMPAGNE & OYSTERS

**kr.175,-**

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### MENU OF THE DAY 3 COURSES

**Kr.450,- per person**

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### WINE MENU 3 GLASES OF WINE

**Kr.350,- per person**

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