



## DINNER MENU

Friday

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Salmon carpaccio with Thybo cheese,  
lemon and extra virgin olive oil

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Dalbakkegaard chicken with barley,  
parsley and Mangholm greens

Sourdough bread and extra virgin olive oil

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Chocolate mousse with Friis-Holm cocoa,  
olive oil and cocoa nibs

**Kr. 495,-**

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Selection of cheeses from Jylland  
fruit compote and flat bread

**Kr. + 145,-**

*Our menus are based on the season and there can be changes on the day.*



## DINNER MENU

Saturday

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Salmon carpaccio with Thybo cheese,  
lemon and extra virgin olive oil

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Beef braised in red wine and tomato  
with polenta and spring greens

Sourdough bread and extra virgin olive oil

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Penna cotta with Øllingegaard Cream, vanilla  
from Uganda and poached rhubarb

**Kr. 495,-**

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Selection of cheeses from Jylland  
fruit compote and flat bread

**Kr. + 145,-**

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## DINNER MENU

Sunday

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Salmon carpaccio with Thybo cheese,  
lemon and extra virgin olive oil

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Dalbakkegaard chicken confit with  
pearl barley, parsley and spring greens

Sourdough bread and extra virgin olive oil

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Chocolate mousse with Friis-Holm cocoa,  
olive oil and cocoa nibs

**Kr. 495,-**

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Selection of cheeses from Jylland  
fruit compote and flat bread

**Kr. + 145,-**

*Our menus are based on the season  
and there can be changes on the day.*