



DINNER MENU

4 course

Smoked trout from Bisserup with crispy salads, radishes from Melby, almond and creamy horseradish

New potatoes from Melby with goat cheese and lovage

Piglet from Trolldgaarden with sauté of peas, carrots and asparagus

Strawberries from Rokkedyssegaard with lemon balm, puff pastry and creme anglaise

Kr. 615,-

A LITTLE EXTRA

Gillardeau oyster with lemon and homemade tabasco

Kr. 55,- pr pc.

Selection of Danish cheeses with garnish and grilled paleo bread

Kr. 145,-

Danish Vanilla Dream Puffs

Kr. 35,-

*We offer alternate menus for people with allergens or special needs.
For any questions, ask your waiter.*

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