

Small Courses

(kl. 12-16 & 17.30-21)

must be ordered by the entire table

99 DKK pr. pcs.

3 for 249 DKK

"Our" Shrimp Cocktail

Hand-peeled shrimps – Freeze-dried tomato – Frissé salad – Lemon mayo

Rimmed scallop

Radish - Green tomato

Moules Marinières

White wine steamed mussels in creamy sauce

Salmon salad

Pickled onions - Crispy corn

Carpaccio

Pine kernels - Herb cream – "Havgus" Cheese

"Rævhede" Ham

Truffle Mayo – Artichoke

Summer risotto

Pickled asparagus - Spring onions – Peas

Mushroom toast

Crispy focaccia with mushrooms a la creme

Purchases:

Coarse fritters with dip 39, -

Homemade focaccia with truffle butter 25, -

Fresh truffle from Mariager 65, -