

Evening 17:30-21

Starters

Monkfish Jaws 149 DKK

Green strawberries – Green tomato – Stinging nettle – Pistachio

Færgetroens Shrimp Cocktail 129 DKK

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

Gold Selection Caviar 30g 699 DKK

*Blinis – Creme Fraiche – Chives – Red onions
(Perfect for 2 people)*

Pea Ice Cream 109 DKK

Mint – Fresh peas – Pea shoots

Summer-risotto 109 DKK

Pickled asparagus – Spring onions – Peas

Hand-carved Tartare 129 DKK

*Truffle cream – Pickled red onions – Puffed wheat kernels – Frisee salad
(Purchase: Freshly grated truffle 65 DKK)*

Nordic Charcuterie Board (min. 2 pers.) 169 DKK pr. pers.

*3 kinds of charcuterie from Rævhede Naturprodukter – 2 kinds of
cheese from Arla Unika & various home-pickled.
Served with homemade foccacia & butter.*



Main Courses

Roasted Plaice 279 DKK

Whit our fish sauce & boiled potatoes

Moules Frites 199 DKK

*White wine steamed common mussels in creamy sauce
Served with French fries & aioli.*

Fish Plate (min. 2 pers.) 349 DKK pr. pers.

½ lobster – Salmon salad – Fish of the day – Sauce Tatar

Summer risotto 189 DKK

Pickled asparagus – Spring onions – Peas

Summer Buk 279 DKK

Calf tail – Summer greens – sauce with Morel

Classic Wienerschnitzel 219 DKK

Pommes Sauter – Peas – Wiener – Browned butter sauce with capers

Jægerschnitzel 239 DKK

Fried potatoes – Mushroom sauce – Today's greens

200/300 g. Minced beef of Jersey 179/209 DKK

Homemade bearnaise – Peas – Coarse frites

250g steak of beef fillet 279 DKK

*Choose between fried potatoes and Coarse frites
With today's green and whisky/bearnaise sauce
(Purchase: Freshly grated truffle 65 DKK)*

300g beef tenderloin 349 DKK

*Choose between fried potatoes and Coarse frites
With today's green and whisky/bearnaise sauce
(Purchase: Freshly grated truffle 65 DKK)*

Desserts

Gooseberry Sorbet 119 DKK

"Blondie" – Anise – caramelized gooseberry - Chervil

Cold Buttermilk Sorbet 119 DKK

Fresh berries – Homemade "kammerjunker"

Today's cake 129 DKK

With homemade ice cream & pickled berries

Classic Crème Brulé 109 DKK

Crispy cane sugar – Rhubarb compote

Cheese from Arla Unika

3 kinds 105 DKK

5 kinds 125 DKK

10 kinds 185 DKK pr. pers.

(min. 2 pers)

Served with salt, crispy & sweet.

Seasonal menu



Monkfish Jaws

Green strawberries – Green tomato – Stinging nettle – Pistachio



Pea ice-cream

Mint – Fresh peas – Pea shoots



Summer Buk

Calf tail – Summer greens – sauce with Morel



Gooseberry Sorbet

"Blondie" – Anise – caramelized gooseberry – Chervil



Seasonal menu prices

3 Courses (Monkfish, Summer Buk & Gooseberry Sorbet) 429 DKK

Wine menu 269 DKK

4 Courses (Monkfish, Pea Ice-cream, Summer Buk & Gooseberry Sorbet) 499 DKK

Wine menu 349 DKK

If you want another dish, you can exchange for a supplement of 50 DKK.

Children's Courses

We recommend:

All our regular courses can be ordered as a children's course.
½ portion for ½ price

Crispy panko chicken 89 DKK

*Choose between potatoes and coarse fritters
Served with ketchup and sweet chili*

Minced beef 99 DKK

*Choose between potatoes and coarse fritters
Served with ketchup and bearnaise*

Fish fillet 89 DKK

*Choose between potatoes and coarse fritters
Served with ketchup and remoulade*

Children ice 49 DKK

*2 scoops of ice cream with waffle and chocolate sauce
Purchase: 1 scoop of homemade vanilla ice cream 15 DKK*