

# Evening 17:30-21

## Starters

Skin-fried Hake 149 DKK

*Corn – Apple – Lard – Beurre Blanc*

Færgetroens Shrimp Cocktail 229 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)*

Apple-Slices with chanterelle from Mariager 149 DKK

*Cauliflower – Celery – Frissé salad*

Fried Foie Gras 169 DKK

*Blackberry – Rosemary – Chocolate*

Carpaccio 129 DKK

*Pine nuts – Herbal cream – “Havgus” cheese*

Mushroom-risotto 109 DKK

*Pickled Hokkaido – Local Chanterelles*

Hand-carved Tartare 129 DKK

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



## 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.*

Mushroom-risotto 189 DKK

*Pickled Hokkaido – Local Chanterelles*

Heifer from North Jutland 279 DKK

*Hokkaido – Glass bowl – Leek – Sauce with fermented plum*

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. Danish Organic Dry-aged Ribeye 349 DKK

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

## Desserts

Blueberry Sorbet 119 DKK  
*Lavender – Elderflower – Meringue*

Ice cream with shiitake & hazelnut 119 DKK  
*Burnt white chocolate – Sauce on unripe tomato – shiso*

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



## Skin-fried Hake

*Corn – Apple – Lard – Beurre Blanc*



## Apple-Slices with chanterelle from Mariager

*Cauliflower – Celery – Frissé salad*



## Fried Foie Gras

*Blackberry – Rosemary – Chocolate*



## Heifer from North Jutland

*Hokkaido – Glass bowl – Leek – Sauce with fermented plum*



## Blueberry Sorbet 119 DKK

*Lavender – Elderflower – Meringue*



## Ice cream with shiitake & hazelnut 119 DKK

*Burnt white chocolate – Sauce on unripe tomato – shiso*

## Seasonal menu prices

3 Courses (Hake, Heifer & Icecream) 429 DKK

4 Courses (Hake, Apple-Slices, Heifer & Icecream) 499 DKK

5 Courses (Hake, Apple-Slices, Heifer, Sorbet & Icecream) 549,-

6 Courses (Hake, Apple-Slices, Foie Gras Heifer, Sorbet & Icecream) 599,-

Winemenu 269 DKK

Winemenu 349 DKK

Winemenu 429 DKK

Winemenu 499 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*