<u> Lunch menu</u>

Smørrebrød Plate

min. 2 persons

Half Warm fish fillet with remoulade

Half Marinated herring with capers and oinions

Half Warm roasted herring in brine with Nyord mustard and marinated beetroots

Shrimps with one and a half egg and dill

149.-

Smørrebrød (open sandwiches)

Roast pork on bread with parsley foam, potato chips and crackling

95.-

Warm fishfillet with remoulade and grilled lemo

89.-

Egg and shrimps with dillmayonnaise and radish crudite

89,-

Parisian steak (160g) from local farm with pickled beets and capers, horseradish foam and confit egg yolks

149.-

Potatoe with ramsonmayonnaise and fried onions

75,-

Marinated herring with big capers, red oinions og yoghurt

89.-

Warm pickled roasted herring with mustard from Nyord , onioncreme, red oinions , roasted and pickled beetroots

Dessert

Potato cake with asparagus sorbet and licorice salt

70,-

Almond cake w/ burnt beetroot meringue and raspberry chips

85,-

Traditional Danish "Red porridge" with burnt cream-parfait

85,-

2 scoops of sorbet

35,-