



SOMMER BRASSERIET

SNACKS

Grillet brød med lardo / DKK 60,-

Slottets urtepotte (grøntsager, dressing med malt crumble) / DKK 60,-

FORRETTER

Østers 6 stk. citron-skalotte løg og toast / DKK 195,-

Chevre chaud med portvinskaramel / DKK 175,-

Grillet tun med avocado og frisée / DKK 195,-

Terrine med oksehale / DKK 165,-

HOVEDRETTER

Oksemørbrad, estragon creme med nye kartofler / DKK 395,-

Kalvefrikassé med sommergrønt / DKK 295,-

Stegt kammusling, fennikel, tomat, blåmusling sauce, tørret oliven / DKK 325,-

Smør / olivenolie bagt helleflynder, ærter / DKK 295,-

DAGENS VEGETAR

Spørg tjeneren om dagens ret / DKK 295,-

DAGENS 3-RETTERS MENU

Spørg tjeneren om dagens menu / DKK 495,-

DET SØDE

Citron tærte med marengs / DKK 155,-

Friske bær mille feuilles / DKK 155,-



*Information om allergene ingredienser i vores retter, kan fås ved henvendelse til restaurantens personale
Vi tager forbehold for ændringer i menuen*



SUMMER BRASSERIE

SNACKS

- Grilled bread with lardo / DKK 60,-
Castle flowerpot (vegetables, dressing with malt crumble) / DKK 60,-

STARTER

- Oysters 6 pcs. Lemon-shallot onion and toast / DKK 195,-
Chevre chaud with port wine caramel / DKK 175,-
Grilled tuna with avocado and frisée / DKK 195,-
Terrine with oxtail / DKK 165,-

MAIN COURSES

- Beef tenderloin, tarragon cream with new potatoes / DKK 395,-
Veal fricassee with summer green / DKK 295,-
Fried scallop, fennel, tomato, mussel sauce, dried olives / DKK 325,-
Butter / olive oil baked halibut, peas / DKK 295,-

TODAY'S VEGETARIAN

- Ask the waiter about today's dish / DKK 295,-

TODAY'S 3-COURSE MENU

- Ask the waiter about today's menu / DKK 495,-

THE SWEET

- Lemon pie with meringue / DKK 155,-
Fresh berries mille feuilles / DKK 155,-



*Information regarding allergies can be found by contacting the restaurant staff
We reserve the right to make changes to the menu*