



Lunch

12.30 - 14.00

Gordal olives - 45,-

Saucisson - 45,-

Truffle almonds - 45,-

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Burrata - corn - tomato - pistachio - 145,-

Crispy chicken - Caesar dressing - parmesan - romaine - 165,-

Tatar - bearnaise - pommes allumettes - romaine - 175,-

(Served with butter-fried ryebread & salat with vinaigrette)

Crispy hake - cauliflower - lemon thyme - mussel sauce - 235,-

Steak sandwich - chipotle - pickled tomato - “vesterhavssost” - 235,-

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Chocolate petit four - 25,-

Karamel creme brûlée - passionfruit - hazelnut - 95,-

Ask the waiter regarding allergies.

Menu & wine may vary.

Payments with international credit cards are subject to a fee of the total purchase amount.



Beverage

Bubbles

N.V - Albert Sounit - Cremant de Bourgogne- 115/650,-

Whitewine

2024 - Sauvignon blanc - Château Carbonneau - 105/550,-

2023 - Riesling - Leitz - 110/595,-

2023 - Chardonnay - Domaine Duvert - Mâcon-Villages - 115//690,-

Rosé

2024 - Whispering Angel - Caves d´Esclans - 115/650,-

Redwine

2022 - Spätburgunder - Jean Stodden - 115/650,-

2022 - Barbera d`Alba - Rinaldi - Marziano Abbona - 120/680,-

2022 - Tempranillo/Garnacha - Reserva - Marquesado - 115/650,-

Sweet wine

N.V - Moscato - Petes Pure -85/395,-

2022 - Sauternes - Bastor-Lamontagne - 125/950,-

Draft beer 40 cl. (Pilsner & IPA) - 85,-

Soda - 45,-

Herslev bottled beer 33 cl. - 75,-

Crafts lemonade - 65,-

Classic 4,4% - Wheat 5,0% - Brown ale 5,6%

“Istidskilden” water sparkling/still 70cl. - 55,-

Under Solen 0,5% - Mørkets Frembrud 0,5%

(Ask the waiter for cocktail selection)

Husets snaps 3cl. (Ask for todays selection) - 65,-

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