CHRISTMAS PLATTER

Served for lunch

Christmas herring with crème fraîche, capers, red onion & dill

Cured salmon (gravad) with dill & mustard sauce

Fillet of plaice with homemade remoulade & lemon

Wild boar meatballs with mustard & pickled beetroot

Crispy duck with homemade red cabbage & lingonberries

Served with rye bread, sourdough bread, butter & lard

425 DKK per person

A little extra for the Christmas table

Roast pork and potatoes with brown gravy — 115 DKK (must be pre-ordered)

Smoked eel with chives & eggs – 105,-

Homemade mulled wine (gløgg) — 75,-

Risalamande (Danish rice pudding with almonds) — 95,-

If there are any allergies, please remember to inform the waiter.

BREAD IS NOT INCLUDED WITH THE DISHES.

SNACKS & FINGER FOOD

Smoked & salted almonds or marinated olives 55,-

Crispy cod chips or shrimp chips with aioli 65,-

North Sea shrimp 200g with homemade mayonnaise & lemon 135,-

Sourdough bread with butter 25,-

French Krystal oysters with red wine vinaigrette and lemon 45,-

3 oysters 130,- / 6 oysters 240,- / 12 oysters 450.

SMALLER – SHARING FRIENDLY DISHES

Salmon rillettes with pickled red onion & cress 135,-

North Sea prawns 200g with homemade mayonnaise & lemon 135,-

Seasonal tartare. Ask the waiter 215,-

Selection of cans. Ask the waiter 70,-

IF YOU ARE IN DOUBT, LET THE CHEF MAKE A TASTING BOARD FOR 295,- PER PERSON.

If there are any allergies, please remember to inform the waiter.

LUNCH

ON BREAD

Fish cakes with rye bread & remoulade 135,-

Wild boar meatballs with coarse mustard & pickled beetroot 135,-

Christmas herring with crème fraîche, capers, red onion & dill 135,-

Cured salmon with dill & mustard sauce 145,-

Plaice fillet with homemade remoulade & lemon 175,-

Deluxe fish fillet on sourdough bread with shrimp, dill mayonnaise, grilled asparagus, cold smoked pollock, lemon, tomato & dill 295,-

Marinated tuna on rye bread, avocado, pickled red onion, fried egg & cress 195,-

Smoked eel with scrambled eggs & chives 215,-

If there are any allergies, please remember to inform the waiter.

BIGGER DISHES

Salmon, lobster & chili burger, tartare sauce, cheddar & fries 245, -

Wild boar burger with salad, cornichons, pickled red onion, cheddar cheese, chili, aioli & fries 245,-

Steak sandwich, sourdough bread, cheddar, cornichon, lettuce, tomato, pickled red onion & aioli 245, -

Fish & chips, tartare sauce, lemon & creamy pea puree with mint 225, -

Moules frites, mussels, white wine, herbs, cream & fries 255, -

SIDES

Choose between; fries, salad & potatoes 55,-

Mayonnaise – tartare sauce – remoulade – aioli – chili mayo 10,-

SWEETS & CHEESE

Petit fours 65,-

Risalamande 95,-

Cheese serving with 4 cheeses, compote & bread 165,-

If there are any allergies, please remember to inform the waiter.