

SHARING MENU

550,- per person

BREAD & BUTTER

Contains wheat, melk

CEASAR SALAD WITH DUCK CONFIT

Heart salad with Ceasar dressing, parmesan, croutons and duck confit

Contains: fish, egg, mustard, wheat

BEETROOTS

Beetroots with Nýr, browned butter, horseradish, pickled shallots, chives, and hazelnuts.

Contains: milk, hazelnuts

LAMB RIBS

Rib of lamb ribs served with a lamb jus with caramelized garlic and parsley.

Contains: celery, milk

PORK NOISETTE

Medallions of pork tenderloin with sherry sauce, button mushrooms and prunes.

Contains: milk, celery, wheat

FILLET OF COD

Steamed cod with mushy peas and tartar sauce.

Contains: fish, mustard, eggs, milk



GNOCCHI

Potato pasta with pumpkin, cauliflower, kale, sage, olive oil, pumpkin seeds, caramelized panko, and parmesan.

Contains: milk, wheat, egg

RATATOUILLE

Baked vegetables in a tomato sauce with white wine.

Contains: celery, sulfites

ONION TARTE WITH CHÈVRE

Caramelized onion tart with goats' cheese and salad.

Contains: wheat, milk, egg

CARROTS

Honey glazed chantenay carrots with onions, brown champignon mushrooms, garlic and thyme.

POTATOES

Oven-baked potatoes with garlic and herbs.

DESSERTS

BLACKCURRANT TART 125,-

Tart with blackcurrant curd, Italian meringue and caramel ice-cream.

Contains: eggs, wheat

CHOCOLATE MOUSSE 125,-

Dark chocolate mousse with raspberries and caramelized white chocolate. *Contains: milk, eggs*

CHEESE PLATE 175,-

Three French cheeses with quince compote and baguette bread.

Contains: milk, wheat