

Open sandwich

OCEAN

- Herring – raw egg yolk – horseradish – wild flowers 110,-
- Crab - tomatoes - piemonte d' espelete – wood sorrel 110,-
- Plaice – remoulade – cabbage – red onion – dill 110,-

FIELD

- Croustade – chanterelles – asparagus – peas – pea shoots 130,-
- Add on of sweet bread to the croustade 35,-
- Cauliflower – almonds – red curry - shiso 100,-

STABLE

- Chicken salad – bacon – peas – radishe – goose feet 110,-
- Beef tatar – beach mustard - crisps - ramson 110,-
- Roastbeef – remoulade – onion – fennel – wood sorrel 105,-

FRUGTHAVEN

- Brie de meaux – green strawberries – walnut – chervil 100,-
- Raspberries – peach – lavender 95,-

Childrens menu

Lunch

THE SMALL GREEN ONES

Shrimps with cucumber, tomatodressing, chickweed and crispy flaked rice 75,-

Vegetable sticks in flowerpot with dip, wild herbs and edible "soil" 45,-

HUNGRY LIKE A DOG

Løgismose chicken with mild barbeque, goose feet, potatoes and vegetable sticks 95,-

Organic beef burger with yellow tomatoes and green ketchup 95,-

A BIT OF SWEET

Pancakes – vanilla ice cream – chocolate sauce – strawberries 55,-

Dark chocolate cake with ice cream and caramel sauce, served in teacup 55,-

The slight hunger

- Bun with butter and cheese 35,-
- Bun with butter and cold cuts 35,-
- Croissant 35,-
- Today's cake 45,-
- Tart of the season 45,-
- Cinnamon roll 45,-
- Cookies 30,-
- Ice cream from 'Hansens Is' 45,-

SNACKS

- Brown bag chips 35,-
- Salty nuts 35,-

Drinks

PINT OF BEER - 40 CL

Pilsner, classic 55,-

Anarkist 65,-

BOTTLED BEER

Albani 1859 35,-

Heineken 40,-

Heineken 0,0% 40,-

Happy joe cider 50,-

Mikkeller beer 65,-

COLD DRINKS

Pepsi/Pepsi max, Faxe kondi, Nikoline 30,-

Egekilde mineral water 30,-

Nikoline organic soda 35,-

Rhubarb soda, lemonade, elderflower 35,-

Nikoline orange juice 35,-

Rebæl gastro juice 65,-

Several kinds – ask your waiter

HOT DRINKS

Espresso 30,-

Double espresso 35,-

Cappuccino 35,-

Cafe latte 35,-

Americano 35,-

Hot chocolate 35,-

Wine

SPARKLING WINE

NV Prosecco DOC Treviso, Extra Dry Sgajo, Perlage, Italy 75,- / 399,-

CHAMPAGNE

NV Champagne Brut Tradition, Christian Péligré, France 595,-

NV Champagne Tradition Blanc de Noirs Brut, Serge Mathieu, France 995,-

WHITE WINE

2020 Chardonnay, Loire, Le Bois Chalard, Maison Sauvion, France 65,- / 349,-

2019 Venizia, Pinot Grigio, Perlage, Italy ? / 399,-

2019 Riesling Trocken. Immel Erben, Weingut Wittmann, Germany 85,- / 450,-

2018 Whale Pod Chardonnay, Creation Wines, USA ? / 499,-

2018 Grüner Veltliner Nussberg, Weingut Hajszan-Neumann, Austria ? / 599,-

2019 Sancerre Blanc, Domaine Bernard Reverdy, France ? / 645,-

RED WINE

2019 Primitivo di Puglia Moi, Varvaglione Vigne & Vini, Italy 85,- / 349,-

2018 Rioja Letargo Tempranillo, Bodegas D. Mateos, Spain 399,-

2015 Cabernet Sauvignon Reserva Red Label, Viña Pérez Cruz, Chile 95,- / 399,-

2019 Beaujolais Villages, Domaine Trois Vallons, Georges Duboeuf, France 445,-

2019 Whale Pod Pinot Noir, Creation Wines, USA ? / 545,-

ROSÉ

NV Cuvée des Oliviers Rosé, Château de Montfrin, France 85,- / 345,-

2020 Pinot & Co. Rosé, Weingut Buchegger, Austria ? / 445,-

DESSERT WINE

2019 Moscato d'Asti DOCG, Pelassa, Italy 85,- / 399,-

2012 LBV Port Coroa de Rei, Manoel D. Pocas Junior, Portugal 95,- / 599,-