EVENING

SNACKS

Fried rice paper - vegetarian smoked cream cheese and lovage.	55
Oysters – 2 pieces rose hip and savory vinegar.	75
Danish ham from Troldgaarden yeast cream, roasted nuts	65
STARTERS	
Green asparagus - vegetarian	120
fermented barley, blanquette sauce and smoked almonds	
Lumpfish roes	130
rösti, double fraiche and dried egg yolk.	
Beef tatar	130
yeast cream, pickled ramsons, blackcurrant and fried sourdough	
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MAIN COURSES	
Beetroot - vegetarian	220
BBG with fermented garlig, wild herbs and smoked cheese sauce	
Fried Halibut	235
green asparagus, pickled elderflowers and lardo	
Culotte of Lamb	235
new onions, caramelized shallots, ramsons and lamb sauce	

We serve with all our mains potato compote with mis butter and herbs

CHEESE AND DESSERTS

last order at 21.15

sorrel, yoghurt and white chocolate	120
Rugbrødslagkage milk chocolate, blackcurrant, malt and beer ice cream	120
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"White Lady" Danish white mold cheese butter fried rye, fennelflower and honey	120
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Coffee set coffee/tea, 3 cl avec and 2 pieces of petit fours.	139
- Choose between Cognac, Calvados, Baileys or Cointreau	
Homemade petit fours - 4 pieces	79
- chocolate with passionfruit ganache	
- peanutbutter cookie	
- French nougat with pistachio and cranberries	
- macaron with liquorish	



RED WINE	gl / fl	DESSERT WINE	gl.
Languedoc – Pinot noir 12,5% Light, refreshing and dry France 2020	75 / 345	Ruby port special reserva 20% Full-bodied, sweet, rich and full of character. Portugal NV	55
Somotano – Gre&Temp 14,2% Medium-bodied, juicy and aromatic Spain 2019	80 / 375	Megyer Tokaji – Furmint 12% Fresh sweetness and full bodied. Hungary 2018.	55
Marche – sangiovese 12.5% Medium-bodied, juicy and semidry Italy 2020 - vegan Recommended to beetroot	90 / 435	Jerez-Xérés – Sherry 17% Full-bodied, sweet, creamy and intense. Spain NV	65
Rhône – Grenache syrah 14% Medium-bodied, juicy and dry France 2021	95 / 455	Juranço – Petit Manseng 12% full-bodied, sweet, rich and delicate France 2020	65
Recommended to tatar		Banyuls Rimage – grenache 16% sweet, crisp and spiced	65
Salta – Malbec 13,5% Rich , aromatic and dry Argentina – 2018 Recommended to lamb	95 / 455	France 2014	
Morgon – Gamay 13,5% Medium-bodied, saftig og tør France, Beaujolais 2020 Recommended to halibut and green aspara	105 / 515 agus		
California- Merlot 14,5% Rich, full bodies, spiced and juicy USA 2018	115 / 560		
Toscany – Sangiovese 14% Full bodied, spiced, juicy and dry Italy – Rosso di Montalciono DOC 2019 recommended to lamb	125 / 595		

SOFT DRINKS

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Filtrered water still / sparkling Pr. person, ad libitum	25	-HERSLEV BREWERY	
ri. person, ad nottum		WHEAT 5,0% 33 cl - organic 62	
Naturfrisk soda, 25 cl, organic Orange	40	Smooth, fruity, and has a soft crispness	
Lemon		INDIA PALE ALE 6,0% 33 cl – organic 62	
Raspberry		Fine bitterness, fresh and rich – a nice aroma of citrus,	
Ginger ale Sports lemonade		fruit and flowers, wich is counterbalanced by rich malt.	
Naturfrisk juice, 27,5 cl,			
organic Passion-orange, Seabucktorn-apple, Elderflower	45	ELDERFLOWERBEER 3,7% 33 cl – organic 62 Brewed on fermented hay, and without any hops. Its sweet and refreshing	
Apple		RYEØL 6,4% 50 cl 69 An amber ale brewed with rye malt and local honey A round and full-bodied ale with a distinct malt taste	
Pepsi/Pepsi Max, 25 cl	40	and the honey contributes with an aromatic sweetness	
DD AUCHT DEED		AQUAVIT	
DRAUGHT BEER	55 / 50		
25 cl / 40 cl	55 / 70	THE HOUSEHOLD NAMES:	
"Humlefryd" pilsner/lager 5,5%		3 cl / 5 cl 35 / 55	
Dark amber ale 6,5%		O.P. Anderson Øko 40%	
Classic amber lager 5,0%		Linie aquavit 41,5 %	
Classic amber lager 3,070		Aalborg Dill Akvavit 38%	
BOTTLED BEER		Aalborg Taffel Akvavit "Rød Aalborg" 45%	
TEEDAWN 33 cl – choose from	55	Aalborg Dill Akvavit 38%	
TEEDIT VIT SE CI Chouse from	33	Aalborg Nordguld Akvavit 40%3	
Gentle Lager 0,0			
All the way IPA 0,3%		Nordkap aquavit 37,5% 52 / 74 Notes of Seabucktorn, cumin, and mead	
Lemonweiss (shandy) 0,3%		Gullmunn Fleur-de-Lis 38%	
Light in the dark (dark'ish ale) 2,7%		Mild and light – notes of Norwegian herbs, cumin, chamomile and irish flower	
		Nordisk Tangakvavit 38% Spiced with beachgrass, and seaweed	

BOTTLE BEER

Ækvator Akuavit 40%

Golden, soft and mild – notes of herbs and dried fruit

BUBBLES	gl/btl.	WHITE WINE	gl / btl
Spumante brut 11% Light, refreshing and dry Italy NV -	85 /395	Vin de France – Chardonnay 12%c Light and dry France 2020	75 / 345
Champagne Brut 12% Chardonnay/Pinot Noir/Pinot Meur Delicate, light and refreshing	128 / 635 nier	Venezia - Pinot Grigio 12% Medium-bodied, mild and dry Italy 2020 – organic and vegan	80 / 375
France NV DRINKS		Loire - Chenin Blanc 13,5% Crisp, refreshing and semi dry France 2020 Recommended to beetroot	95 / 455
Negroni	105	210000000000000000000000000000000000000	
2cl gin, 2 cl campari and 2 cl red vo Gin Hass 3 cl gin, mango syrup, lemon and li	95	Marlborough – Sau. Blanc 12,4% crisp, aromatic and dry New Zealand 2022 Recommended to green asparagus	95 / 455
Dark N'stormy 3 cl dark rum and ginger beer	95	Kremstal - Grüner Veltliner 12,5% Medium-bodied, delicate, crispy and dr	
Cava'ish	95	Austria 2021	
2 cl passionfruit syrup 1 cl vodka a	nd cava	Pfalz – Pinot Blanc 13%	105 / 495
Campari soda 5 cl campari topped sparkling wate	95 r and orange	light, crispy and dry Germany 2021 Recommended to lumpfish roes	
Bramble 5cl gin, black berries syrup and lim ROSÈ	105 ne and sugar	Alsace- Riesling 12% Medium-bodied, expressive dry France 2017 recommended to lamb	105 / 495
KOSE	75 / 345	recommended to famo	
Vin du France – Grenache, Syral Light, refreshing and dry. France NV		Paso Robles – Chardonnay 14,5% Full-bodied, aromatic and dry. California – 2020 Recommended to halibut	115/560
Kremtal –Zweigelt og Merlot 12, Crispy, refreshing and dry Austria 2021	9% 95 / 455	Poilly fumé –Sauvignon blanc 14,5% Creamy, delicate, aromatic and dry France - 2019	135 / 675
Sancerre - Pinot Noir 12,5% Medium-bodied, refreshing and dry France 2021 - Loire	115 / 550		