

**PLATE OF THE DAY** 325

2 openside sandwiches chosen by the kitchen.

1 beer, a glass of house wine or soft drink and filtered water

**TÅRNETS FAMILY STYLE** 455

Fried fish, salmon, potatoes, Coulotte of veal and cheese

1 beer, a glass of house wine or soft drink and filtered water

**SWEETS**

**Homemade cake** – kindly ask you waiter 55

**petit fours**

chocolate with caramel and sea buckthorn & Canelé with Amaretto 39

**Dessert**

Raspberries with mascarpone, rosehip and pistachio 120

**Coffee set** 145

One optional coffee / the, the sweets and 3 cl cognac, calvados, baileys or cointreau

**THE SEA**

**Marinated herring** – elderflower, onions and sour crème 115

**Eggs and anchovy crème** – on fried sourdough, tomatoes and Havgus cheese 125

**Hot-smoked salmon** – crème cheese, turnips and fish roes 130

**Fried fillet of plaice** – lobster mayonnaise, piment and vinegar powder 155



*Hos Meyers i Tårnet lægger vi 1% på regningen til den nordiske organisation Foodprint Nordic." Ønsker du ikke at bidrage, giv venligst besked ved betaling*

## GREENS

<b>Baked beetroot</b> – date balsamic, roasted buckwheat, pearl onions and rosehip (vegan)	125
<b>New potatoes</b> – “Fynsk” summer salad, puffed potatoes, cress and lovage	125
<b>Courgetti</b> – on fried sour dough, stracciatella, fried sage, and black pepper vinaigrette	125
<b>Cheese</b> – crispy sour dough, Nashi pear, thyme and summer truffle	115

## STABLES

<b>Troldgaarden ham</b> – salted and dried, scramble eggs and chives	135
<b>Creame chicken salad</b> – vadouvan, apricot and bacon	130
<b>Beef tatar</b> – smoked crème cheese, gooseberries, roasted malt and basil	145
<b>Culotte of veal</b> – anchovy crème, pees, horseradish and fried panko	135



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