

EVENING



The farms 3-course menu

Consisting of the courses below - Can also be ordered a la carte

475,-

Puré of Peas

Served with elderflower, crispy rye and herbs

Crustade

Smoked cream cheese, cucumber and radishes

85,-

Salmon

Cold smoked salmon from the Faroe Islands, dill and a buttermilk sauce

125,-

Seared veal

Filet of veal served with greens of the summer and a red wine glaze

or

Fried Halibut

Sauce blanquette with fine peas and a verbena oil

or

Vol au Vent

Greens of the summer, pickled onions, lemon and fresh herbs

195,-

"Rødgrød"

Summer berries, cream anglaise, whipped cream and meringue

110,-

ALA CARTE

Wienerschnitzel

Of veal from Öxneholm, braised potatoes, fine peas, browned buttersauce, capers, horseradish and lemon

225,-

Plaice a la Meunière

Danish potatoes, browned butter, lemon and capers

Today's price - ask the waitstaff

Dessert

"Koldskål"

Buttermilk, strawberries and crumble

85,-

Selection of 3 cheese

Compote & crisp bread

115,-



FOR THE KIDS

Pan Fried Meatballs

Roasted potatoes, gravy

110,-

Plaice

Fried plaice, sauce rémoulade & lemon

110,-