

Sæsonmenu

Seasonal Menu

*Serveres i august & september mellem 12.00 & 21.30
Available in august & september between 12:00 & 21:30*

Sæsonmenu

Forret

First Course

*Cremet skovsvampesuppe med krydderurter
Creamy mushroom soup with herbs*

Mellemret

Light course

*Røget makrel med dildolie, radiser og salat
Smoked mackerel with dill oil, radishes and salad*

Hovedretter

Main course

*Tournedo med bagte rødbeder & rødvinsglace
Tournedo with baked beetroot and red wine glass*

Ost

Cheese

*Røget økologisk Bovbjerg med hybencompot & saltmandler
Smoked organic Bovbjerg with hybencompot & salt almonds*

Dessert

Dessert

*Fragiliteroulade med hvid chokoladecreme, syltede solbær & lakridsis
Fragiliteroulade with white chocolate cream, black currant & licorice ice cream*

2 retters menu

Kr. 298,00

3-retters menu

Kr. 368,00

4-retters menu

Kr. 428,00

5-retters menu

Kr. 478,00

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Forretter

Starters

- Cremet skovsvampesuppe med krydderurter*** **Kr. 92,00**
Creamy mushroom soup with herbs
- Røget makrel med dildolie, radiser og salat*** **Kr. 108,00**
Smoked mackerel with dill oil, radishes and salad
- Bresaola*** **Kr. 98,00**
Hertil kryddermayo, oliven og syltede rødløg
Bresaola with spicy mayonnaise, olives, and pickled red onions

Hovedretter

Main courses

- Frisk pasta*** **Kr. 185,00**
Med black tiger rejer i hvidløg & fløde
Fresh pasta with black tiger prawns in garlic & cream
- Skindstegt kyllingebryst*** **Kr. 185,00**
Med sæsonens grønt, kartoffel og rødvinssauce
Fried chicken breast with seasonal vegetables, potatoes and red wine sauce
- Ribeye af dansk Himmerlandskvæg (ca. 300 g.)*** **Kr. 298,00**
Med fries & hjemmelavet bearnaisesauce
Ribeye from Danish Himmerland cattle (approx. 300 g.)
With fries & homemade béarnaise sauce
- Tournedo med bagte rødbeder & rødvinsglace*** **Kr. 285,00**
Tournedo with baked beetroot and red wine glass
- Salat i forbindelse med hovedret*** **Kr. 48,00**
Indeholder ingredienser som salat som hovedret
Salad with the main course. Contains ingredients like salad as a main course

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Klassiske retter

Classic dishes

Sprødstegt flæsk – 9 stk. ***Kr. 135,00***

*Med hvide kartofler, rødbeder og persillesauce
Crisp fried pork slices – served with white potatoes,
beetroots, and parsleysauce*

Stegt rødspætte ***Kr. 185,00***

*med persillesauce, hvide kartofler & citron
Fried plaice with parsley sauce, white potatoes & lemon*

Klassisk Wienerschnitzel ***Kr. 198,00***

*serveret med ærter, brasede kartofler, wienerdreng & smørsauce
Classic Wiener Schnitzel served with peas, pommes saute,
wienerdreng (lemon, herring, capers and horseradish) & butter sauce*

Vegetarret

Vegetarian option

Hvederisotto med svampe & grillede grøntsager ***Kr. 152,00***

Wheatrisotto with mushrooms and grilled vegetables

Salat som hovedret

Salad as a main course

Toamt, peberfrugt, edamebønner, sommerløg, ***Kr. 98,00***

feta & basilikum – serveres med brød & smør

*Tomato, peppers, edamam beans, summer onions, feta & basil
served with bread & butter*

Dessert & ost

Dessert & cheese

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Fragiliteroulade med hvid chokoladecreme **Kr. 98,00**

Syltede solbær & lakridsis

Fragiliteroulade with white chocolate cream, black currant & licorice ice cream

Pandekager **Kr. 79,00**

med vaniljeis, jordbærpuré & chokoladesauce

Pancakes with vanilla ice cream, strawberry purée, and chocolate sauce,

Pære Belle Helene **Kr. 85,00**

Vanillesyltet pære med vanilleis, chokoladesauce & flødeskum

Pear Belle Hellene - Vanilla-pickled pear with vanilla ice, chocolate sc. & whipped cream

Udvalg af husets oste **Kr. 108,00**

med kompot, oliven & hjemmelavet knækbrød

Selection of house cheeses - with compote, olives & homemade bread

Røget økologisk Bovbjerg **Kr. 98,00**

Med hybencompot & saltmandler

Smoked organic Bovbjerg with hybencompot & salt almonds

Kaffe/the

Coffee/Tea

	<i>Pr. Krus/kop</i>
	<i>Per mug/cup</i>
<i>Espresso</i>	<i>Kr. 32,00</i>
<i>Cappuccino</i>	<i>Kr. 32,00</i>
<i>Café Latte</i>	<i>Kr. 32,00</i>
<i>Café Crème</i>	<i>Kr. 32,00</i>
<i>Latte Machiatto</i>	<i>Kr. 32,00</i>
<i>Alm. kaffe/the</i>	<i>Kr. 32,00</i>
<i>Black coffee or tea</i>	
	<i>Ad. Libitum</i>
<i>Sort kaffe eller the</i>	<i>Kr. 40,00</i>
<i>Black coffee or tea</i>	

Sødt

Sweet

<i>Kransekage</i>	<i>Kr. 30,00</i>
<i>Almond Cake</i>	
<i>Belgisk Chokolade</i>	<i>Kr. 35,00</i>
<i>Belgian Chocolate</i>	
<i>Småkager – 3 slags</i>	<i>Kr. 30,00</i>
<i>Small cakes – 3 kinds</i>	

Avec

After-dinner drinks

<i>Husets Cognac 2 cl.</i>	<i>Kr. 37,00</i>
<i>The House Cognac 2 cl.</i>	
<i>Baileys 2 cl.</i>	<i>Kr. 37,00</i>
<i>Zacapa mørk 23 års rom 2 cl.</i>	<i>Kr. 80,00</i>
<i>Zacapa dark 23-year-old rum 2 cl.</i>	