

Christmas menu

Sparkling wine & snacks 165 kr.

White asparagus from Mols - Pine from the forrest - Octopus and twisted christmas cake

Kale sprouts & shrimps

Octopus foam with small shrimps, roasted kale sprouts, bergamot and apples

Butternut squash & blue cheese

Crisp waffle with blue cheese, walnuts, quince, butternut squash and mandarin

Carrot & mussels

Roasted pollack with carrots, brussel sprouts and mussels

Pistachios & duck

Terrine with confit duck, pistachios, radicchio, berry reduction and beets

Wild chanterelles & venison

Braised venison neck and celeriac, sweet potatoes, cranberries and wild chanterelles

Almonds & apple

Crisp sweet pie with marzipan, apples and roasted almond ice cream

The small menu 1250,-/1100,-

Sparkling wine & snacks, 4 courses with 4 glasses wine/juice menu.

The evening will end with coffee or tea and homemade christmas sweets.

Same dishes for the whole table.

The full menu 1500,- /1300,-

Sparkling wine & snacks, 6 courses with 6 glasses wine/juice menu and sparkling water.

The evening may end with coffee or tea and homemade christmas sweets

3 courses 485,- / 4 courses 585,

5 courses 675,- / 6 courses 765,-

Wine menu

2 glasses 200,- / 3 glasses 300,- / 4 glasses 400,-

5 glasses 490,- / 6 glasses 580,-

Homemade juice menu

2 glasses 145,- / 3 glasses 215,- / 4 glasses 275,-

5 glasses 335,- / 6 glasses 395,-

Sparkling water 30,-

Saturday lunch 12-15

3 courses 295,- Winemenu 295,-

Sunday surprise menu

5 courses & 3 glasses wine/juice - 595,-.

We have gold in the Organic Food Label