

LUNCH

Today's 3 course lunch menu
450,-

"Lidt af Hvert" 6 small dishes
375,-

*Herring, smoked salmon and crayfish tail salad
chicken salad, warm dish and 2 cheeses*

A la carte – we recommend two dishes

Christiansøpigens herring with lemon mayo and red onion
95,-

Fried herring with apple compote, capers and red onion
150,-

Smoked salmon with fennel, herbs and vinaigrette
150,-

Crayfish tail salad with Granny Smith apples and celery
150,-

Chicken salad with tomato, oregano and crispy polenta
150,-

Fishcakes from cod fish with pickles and crème fraiche
150,-

Tartar with smoked bone marrow, tomato, tarragon and polenta chips
150,-

Cardamom financier with caramel, hazelnuts and cardamom ice cream
100,-

Flambé pineapple with coconut ice cream and crisp
150,-
(Instead of dessert +50,-)

A visit from the cheese trolley
5 cheeses 150,-
(Instead of dessert +75,-)

Please contact your waiter for dietary restrictions and today's selection of snaps