



Menu

*** Starter:**

Melted Lard on top of baked and fried celeriac, celeriac puré and a sauce on the cheese "Efterglød"
6g Pinot noir brut Champagne Michel Gonet Champagne France

Appetizer:

Fried monkfish on the bone brushed with honey/miso, served in a dashi on Danish seaweed, topped with "søl"
Arneis "Langhe" Damilano, Piemonte - Italy

*** Main course:**

Fried tenderloin on veal served with a potato croquette, Jerusalem artichokes, chimichurri and a veal glace
Clos du Roi premier cru Chanson Bourgogne France

Appetizer:

Cheese selection
Today's old port

*** Dessert:**

White chocolate mousse, burned lemon sorbet, malt tuilles and madeleines with thyme
Bradamante poderi dal nespole Emilia - romans Italy

*** 3-course meal DKK 435**

5-course meal DKK 635

Purchase of middle course DKK 160

Purchase of Kragerups cheese selection DKK 115

*** Wine menu to match the 3-course meal DKK 435**

Wine menu to match the 5-course meal DKK 635