

Banquet menu 5 courses

525 DKK

Olives and crispy tapioca with smoked paprika

Cabbage terrine with smoked cheese cream, hay vinaigrette, herbs and malt

Cured salmon with peas, green asparagus and soured cream with dill oil

Roast beef rump with charred onions, romaine lettuce and sauce

Chocolate bar with roasted hazelnuts and berries

5 vegetarian courses

525 DKK

Olives and crispy tapioca with smoked paprika

Cabbage terrine with smoked cheese, hay vinaigrette, herbs and malt

Beetroot tartare with tarragon, pickled onions and herbs

Celeriac ravioli with mushrooms, parmesan and herbs

Chocolate bar with roasted hazelnuts and berries

Wine menu 3 glasses including water

325 DKK

Wine menu 4 glasses including water

395 DKK