

LUNCH

Hors d'Oeuvres

Oysters & Caviar

Oysters au Naturel – 3 or 6 120 | 240
with shallot vinaigrette and Tabasco

Variation of 4 Oysters 175
Naturel | Spicy Passion Fruit | Pickled
Apple | Deep-Fried with Tartar Sauce

Caviar Prunier 525
30g caviar served with mini blinis,
shallots, crème fraîche and chives

Snacks

Salted anchovy fillets 85
on toasted bread with tomato salsa

Spanish Ibérico ham 85
on toasted bread with Manchego

Arancini 85
Deep fried risotto with Havgus
and truffle mayonnaise

Snack Board – Perfect for sharing 195
5 varieties of charcuterie, olives and bread

LUNCH MENU

Vejle Ådal trout

Lightly cured trout with lemon,
tomato, seaweed and olive oil

Hopballe Mølle chicken

on mushroom risotto
with herb salad

2 retter 350

Carte du déjeuner

Caesar salad	195
with crispy chicken, Caesar dressing, crisp lettuce, pickled red onions, croutons and Havgus	
Crispy North sea fish	150
with tartar sauce, crisp lettuce and toasted rye bread	
Risotto 	220
with mushrooms, Havgus and freshly grated truffle	
Moules Marinières	190
mussels steamed in white wine	
Meunière fried flatfish	350
with lingonberries, capers, browned butter sauce and potatoes	
Danish beef tartare	185
with egg yolk, piment, lingonberries, mustard mayonnaise, tarragon and crispy potato add truffle 85	
Croque-madame	120
gratinated toast with ham, cheese, béchamel, mustard, fried egg and salad	
Pariserbøf	220
pan-fried beef on bread with beetroot, horseradish, capers, pickles, cress and raw egg yolk	
Cheeseburger	220
with dry-aged beef patty, onion compote, bacon, spicy mayonnaise, cheddar and French fries	
Steak frites	375
ribeye with béarnaise, salad and French fries	

Garniture

Green salad 	40 65
with mustard vinaigrette – small or large	
French fries	50
with aioli	
Truffle fries	145
with truffle mayonnaise and Havgus	
Béarnaise	55

Desserts & Fromages

Chocolate mousse	90
with salted nuts, gooseberries and crisp caramel tuile	
Appetiit's apple cake	90
Apple compote, Calvados, caramelised almond macaroon crumble, crème anglaise	
Crème brûlée	90
vanilla custard with crisp caramel	
Cheese plate	140 195
with 3 or 5 cheeses, chutney and crispbread	

See our daily board...