

## **Group menu lunch 12 pm - 3 pm 2026**

Choose one overall menu for the whole group (min. 15 pax.)

### **MENU L1 - DKK 349 per person**

Burned asparagus & soy-roasted King trumpets with salad, pistachio vinaigrette and crystal cheese.

Baked hake with lobster bisque, baked root vegetables and asparagus.

Seasonal fruit & berries crumble with pecan ice cream, blueberries and candied apple chips.

### **MENU L2 - DKK 349 per person**

Miso marinated salmon with chive emulsion, almonds, soy tapioca and fresh chives.

Veal culotte with Madeira sauce, pommes Dauphinoise, marinated berries and stewed field mushrooms.

Passion fruit cheesecake on a crisp base, poached rhubarbs and crystallised white chocolate.

### **MENU L3 - DKK 369 per person**

Shellfish croquettes from crab and shrimps in Mornay sauce, pico de gallo and yuzu mayo.

Lime-baked salmon in lemon butter sauce, braised leeks, asparagus, and small potatoes with fresh herbs.

Pistachio creme brûlée with fruit sorbet, crushed caramel and blueberries.

### **MENU L4 - DKK 429 per person**

Baked plaice fillet rolled with scallop mousseline in lobster bisque with apple and asparagus.

Tenderloin of beef with Pommes Dauphinoise, Madeira sauce, braised leeks and roasted field mushrooms.

Baileys parfait moulded in dark chocolate on a base of chocolate ganache with forest fruit foam and blueberries.

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### **Open sandwiches "Smoerrebrod" and light dishes**

#### **MENU L5 - DKK 269 per person**

##### **Fish plate**

Plaice fillet with house pickled sauce - Hand-peeled shrimps and egg with yuzu mayo  
- Miso-marinated salmon

#### **MENU L6 - DKK 349 per person**

##### **Lunch platter**

Old-fashioned marinated herring in curry dressing with apples and pickled red onions -  
Hand-peeled shrimps and egg with yuzu mayo - Miso-marinated salmon with chive emulsion -  
Chicken salad with asparagus and bacon - Beef tenderloin with spring onion and bearnaise cream.

#### **MENU 7L: 419 kr./pers.**

##### **"Family style" lunch in 3 servings**

1: Hand-peeled shrimps and egg with yuzu mayo - Plaice fillet with house pickled sauce -  
Miso-marinated salmon with chive emulsion, soyatapioca and almonds.

2: Mushroom toast with truffle creme and candied chestnuts - Danish chicken salad with  
asparagus and bacon - Venison roast beef with tarragon cream, onions and pickled berries

3: Passion fruit cheesecake - Crisp base, poached rhubarbs and crystallised white chocolate.