

SUMMER MENU

Snacks & bubbles

Crispy lenses chips with dip, local stinging nettle ham, as well as crispy pork rinds with juniper berries and smoke
Served with a glass of bubbles

DKK 105,00

Starter

Roasted Faroese salmon, dried and pickled cucumbers, radish, fresh cheese and pink pepper

Main course

Boeuf Onglet, herb butter, watercress, dried heart and new potatoes with butter and herbs

Dessert

Marzipan pie, crispy rhubarb, white ganache and rhubarb sorbet from Kastbergs Gourmet-Is

Summer menu

DKK 375,00

Summer menu incl. 2 glasses of wine

DKK 525,00

White wine

Dalvarinho, D.O.C., Soalheiro, Vinho Verde

Summery, light and lemon yellow color in the glass.

Fresh and elegant aroma and with intense touches of tropical fruits on the tongue, mineral notes that balance perfectly with the acid and moderate alcohol content.

Red wine

Pojega ripasso, Classico superiore, Guerrieri-Rizzardi, Veneto, Valpolicella
Beautiful garnet red color. Intense, berry-scented grape that is followed up of a character-rich and fruity dry taste.

MENU

Snacks & bubbles DKK 105,00

Starters DKK 120,00 pr. dish

Beef tenderloin carpaccio, asparagus cream, pickled pearl onions, parsley, and cheese "Karamelsten" from Arla Unika

Roasted Faroese salmon, dried and pickled cucumbers, radish, fresh cheese and pink pepper

Crispy croquette of chicken, fluffy asparagus, pickled mushrooms and selection of cress

Main courses DKK. 175,00 pr. dish

Cutlet from "Grambogård", crispy chicharrones pumpkin, porter glace and chives

Boeuf Onglet, herb butter, watercress and dried heart

Lamb culotte, basquaise and cress

Plaice, cranberries, local herbs and browned butter with capers and mustard

Side dishes

DKK 35,00 pr. dish

We suggest 2 pr. person or mix and share at the table

Butter poached asparagus, asparagus cream and pickled asparagus

Fried new carrots, puree on carrot with browned butter, as well as hazelnut and smoked cheese

Tomatoes, baked, fresh and pickled

Peas Francaise

Fresh potatoes with organic butter and herbs

Vegetarian dish

Choose yourself 3-5 side dishes, from which the kitchen makes a delicious main course

DKK 195,00

MENU

Desserts

DKK 105,00 pr. dish

Marzipan pie, crispy rhubarb, white ganache
and rhubarb sorbet from Kastbergs Gourmet-Is

Strawberries, Cream Anglaise and Crispy Spice-tuile

Vanilla parfait, fresh currants, pickled cranberries and caramel

5 kinds of cheese from near and far, honey pickled nuts and rosehip compote
+ DKK 45,00

Burger

200 g. steak or breaded chicken breast, cheddar, bacon, pickled red onions,
coleslaw, ravigotte dressing, tomato aioli and french fries

DKK 185,00

Finish with a cup of organic coffee

Irish coffee

Coffee, brown sugar and Irish whiskey

DKK 75,00

Tea and organic coffee

DKK 40,00

3 kinds of sweet

DKK 45,00

WINE

White wines

La Cigaralle blanc, AOP, Château de Cayx, Cahors
Complex and very expressive aroma with bright and exotic fruits.
Full-bodied with lighter, buttery impressions and a wonderful, mineral notes
and nice freshness.

Ideal as an aperitif and for seafood.

Glass DKK 95,00 / Bottle DKK 445,00

Florão Branco, Vinho regional Alentejano, Quinta da Fonte, Alentejo
Delicious fresh aroma of fruit, pineapple and apricot.
Crispy acid on the tongue, which highlights a fine minerality.
Full-bodied with a nice balance of the wine's vivid characters and precise acidity.

Glass DKK 85,00 / Bottle DKK 315,00

Badger Mountain riesling organic, Badger Mountain Vineyard, Columbia Valley
Pear, apricot and peach make themselves in a nuanced aroma.
Lots of fruit, lemon peel, tangerines and a vibrant acid make the wine
an extremely pleasant acquaintance

Glass DKK 85,00 / Bottle DKK 360,00

Red wines

2021 Estate Pinot Noir Vina Errazuriz Chile Aconcagua Valley
Wonderful aroma of red berries, a bit of vanilla and cinnamon.
Sweet and with fine touches of blackberries and red cherries

Glass DKK 85,00 / Bottle DKK 385,00

2018 Château Morillon, Grand Cru, Château Morillon, Bordeaux
A super classic Saint-Émilion, which due to the vintage leans a little towards
the slightly fuller and intense side with fine touches of wild berries and plums

Glass DKK 95,00 / Bottle DKK 395,00

A Montesa Alvaro Palacios, Rioja
The scent has a slight sweetness with dark cherries and herbs.
The taste is pleasantly fresh and welcoming with a silky aftertaste.

Glass DKK 85,00 / Bottle DKK 385,00