

Start with snacks & bubbles

Per person | 195,-

Snacks

The kitchen's three snacks | 125,-

*Parsley chips - vinegar - parsley
Pork rinds - sesame mayo
Tart - trout tartare*

Classic starters

Hake | 175,-

Green asparagus - cucumber - celery

Cured Danish trout | 150,-

Dill sauce - salad - rye bread

White asparagus | 150,-

*Hollandaise - herbs
Add shrimp or lumpfish roe 25,-*

Classic main courses

Butter-fried West Coast fish | 250,-

Potatoes - browned butter sauce - lemon

Manor house roast pork | 250,-

Potatoes - vegetables - béarnaise or demi-glace

Classic Coq au vin | 250,-

Menu

3 courses including 3 glasses of wine | 675,-

*White asparagus with Hollandaise
Pork neck fillet from Bertel's pigs
Red berry pudding with cream*

Dessert

Red berry pudding with cream | 145,-

Classic apple cake | 125,-

Strawberries | 175,-
Gingerbread - white chocolate - dill

Begynd med snacks & bobler

Per person | 195,-

Snacks

Køkkenets tre snacks | 125,-

*Persillechips - eddike - persille
Flæskesvær - sesam mayo
Tærte - ørred tatar*

Klassiske forretter

Kulmule | 175,-

Grønne asparges - agurk - blegselleri

Gravad dansk ørred | 150,-

Dillsauce - salat - rugbrød

Hvide asparges | 150,-

*Hollandaise - urter
Tilkøb af rejer eller stenbiderrogn 25,-*

Klassiske hovedretter

Smørstegt vesterhavsfisk | 250,-

Kartofler - brunet smørsauce - citron

Herregårdssteg af gris | 250,-

Kartofler - grøntsager - bearnaise eller demi-glace

Klassisk Coq au vin | 250,-

Menu

3 retter inkl. 3 glas vin | 675,-

*Hvide asparges med Hollandaise
Nakkefilet af Bertels gris
Rødgrød med fløde*

Dessert

Rødgrød med fløde | 145,-

Klassisk æblekage | 125,-

Jordbær | 175,-
Brunkage - hvid chokolade - dild