



AFTEN

LANDMENU

Årets første asparges i variation, med spæde salater,
kapers & kørvel emulsion

*

Let røget kuller med champagne-mousseline, krydderolie & brioche

*

Lokalt lam fra Ajstrup med spinat,
senneps spätzle & ramsløg

*

Udvalg af 3 oste med kompot & sprøde kerner

*

Rabarbermousse med kærnemælk is & syltede rabarber

Vælg mellem

3 retter kr. 435,- 4 retter kr. 499,- eller 5 retter kr. 549,-

Vinmenu 3 glas 398,- - 4 glas 529,- - 5 glas 648,-

SNACKS & APPERITIF

Oliven

30,-

Saltede mandler

30,-

"Svær" med piment d' espelette

30,-

Fricolie d'Palermo med tør ost

38,-

Pissaladière

45,-

Foccacia med oliven tapenade &
grøn tomat

38,-

Udvalgt salami & skinke

45,-

4 Udvalgte snacks

88,-

Apperitif & 4 snacks

175,-

TILKØB

Fritter & aioli

45,-

Grillet salat & vinaigrette,
gramolate af grønne tomater

59,-

Kartofler & urtesmør

38,-

FORRETTER

Årets første asparges
i variation, med spæde salater,
kapers & kørvel emulsion

125,-

Let røget kuller
med champagne-mousseline,
krydderolie & brioche

125,-

VEGETAR MENU

Årets første asparges
i variation, med spæde salater,
kapers & kørvel emulsion

125,-

Pocheret æg
med champagne-mousseline,
spinat, senneps spätzle &
ramsløg

225,-

2 retter 329,-

BØRNEMENU

Crudite (lille snack)

*

Stegt fiskefilet med pommes
frites

150,-

HOVEDRETTER

Dagens Helstegte fladfisk
med kapers, grillet citron &
forårsgrønt

350,-

Lokalt lam fra Ajstrup med frisk
spinat &
senneps spätzle

299,-

Stegt Oksemørbrad
med pommes allumettes,
rødvins syltede løg & okseglace

325,-

Tilkøb stegt Foie gras 75,-

DESSERT

Rabarbermousse
med kærnemælk is & syltede
rabarber

125,-

Cafe Gourmand
Valgfri kaffe &
udvalgt sødt fra køkkenet

148,-

Udvalg af 3 oste
med kompot & sprøde kerner

125,-



EVENING

LANDMENU

The first asparagus of the year, served in various ways, with tender salad leaves, capers & a chervil emulsion

*

Lightly smoked haddock with champagne mousseline, spiced oil & brioche

*

Local lamb from Ajstrup with spinach, mustard spätzle & wild garlic

*

Selection of 3 cheeses with compote & crunchy seeds

*

Rhubarb mousse with buttermilk ice cream & pickled rhubarb

3 courses kr. 435,- - 4 courses kr. 499,- - 5 courses kr. 549,-

Winemenu 3 glasses kr. 398,- - 4 glasses kr. 529,- - 5 glasses kr. 648,-

SNACKS & APPERITIF

Olive
30,-

Salted almonds
30,-

"Pork rind" with piment d' espelette
30,-

Fricolie d'Palermo med tør ost
38,-

Pissaladière
45,-

Focaccia with olive tapenade & green tomato
38,-

Selected salami & ham
45,-

4 selected snacks
88,-

Apperitif & 4 snacks
175,-

ADD-ONS

Fries & aioli
45,-

Grilled Salad & Vinaigrette,
Green Tomato Gremolata
59,-

Potatoes & herb butter
38,-

STARTERS

The first asparagus of the year, served in various ways, with tender salad leaves, capers & a chervil emulsion
125,-

Lightly smoked haddock with champagne mousseline, spiced oil & brioche
125,-

VEGETARIAN

The first asparagus of the year served in various ways, with tender salad leaves, capers & chervil emulsion
125,-

Poached egg with champagne mousseline, spinach, mustard spätzle & wild garlic
225,-

2 courses 329,-

KIDS MENU

Crudite (light snack)
*

Fried fish fillet with fries
150,-

MAIN COURSES

Today's Fried fish on the bone with capers, grilled lemon & spring greens
350,-

Local lamb from Ajstrup with spinach, mustard spätzle & wild garlic
299,-

Roasted beef tenderloin served with pommes allumettes, red wine-marinated onions & beef jus
325,-

Add fried foie gras 75,-

DESSERTS

Rhubarb mousse with buttermilk ice cream & pickled rhubarb
125,-

Cafe Gourmand choice of coffee & selected sweets from the kitchen
148,-

Selection of 3 cheeses with compote & crunchy seeds
125,-

In case of allergies, please inform the waiters

