

BREAKFAST

Jersey yogurt with granola, plum and fresh herbs - 110

Oat porridge with apple and warm spices - 110

Crispy potato with fresh truffle and "Gammel knas" - 145

Poached egg with leek, rye bread and pea shoots - 135

Frittata with vegetables and fresh herbs - 135

Sourdough waffles with meadowsweet, sour cream, and apple compote - 125

LUNCH

Airy Jerusalem artichokes with caramelized apples and cress - 125

Glazed beetroots with roasted almonds and autumn truffle - 130

Frittata with vegetables and fresh herbs - 135

Tart with onions, warm spices and bitter salads - 140

DESSERT

Apple sorbet with beach chamomile and almond biscuit - 145

Vanilla ice cream with walnuts and caramelized pear - 140

Salted chocolate ice cream with pickled cherries and hip rose - 150

Sea buckthorn sorbet with crispy pumpkin tart and pumpkinseed caramel - 135

5 ice creams and sorbets with sourdough waffles - 175

BREAKFAST MENU

Jersey yogurt with granola, plum and fresh herbs

Poached egg with leek, rye bread and pea shoots

Sourdough waffles with meadowsweet, sour cream, and pickled blackcurrant

Coffee or tea of the day
350

LUNCH MENU

Choose 2 courses; lunch and dessert
250

AFTERNOON TEA, TASTING MENU

Glazed beetroots with roasted almonds and autumn truffle
Tart with onions, warm spices and bitter salads

Apple sorbet with beach chamomile and almond biscuit
Vanilla ice cream with walnuts and caramelized pear

Blackcurrant tart with marzipan
Filled chocolate with pine or cherry

Fresh herb infusion made with mint and lemon verbena from Skævinge
Hojicha, roasted green tea from Uji, Japan
450

CHAMPAGNE - 125

Pierre Moncuit Cuvée Hugues de Coulmet Brut
Blanc de blanc, 100% chardonnay
An award winning, light and crispy champagne

ADD TO MENU - 95