

## LUNCH

Crudités of green asparagus, "Havgus" from Tistrup Dairy and puffed buckwheat – 125

Fried white asparagus, fresh winter truffle, crispy ryebread and sauce blanquette – 145

Frittata with vegetables and fresh herbs – 135

Tart with black cabbage, organic eggs from Hegnsholt and cabbage sprouts – 130

## LUNCH MENU - 250

Choose 2 courses; lunch and dessert

## DESSERT

*All our desserts are created around our own Winterspring ice cream and sorbets*

Apple sorbet,  
Green strawberries, elderflower and cicely – 145

Sea Buckthorn sorbet,  
Rose hip compote, almond biscuit and white chocolate 140

Dark Chocolate ice cream,  
Aerated chocolate mousse, pickled blackcurrant and crispy cocoa – 150

Bourbon Vanilla ice cream,  
Crispy rhubarb tart and oat caramel – 135

5 Winterspring ice cream and sorbets  
Served with sourdough waffles – 175

Cakes and sweets, see our daily selection in the display

## AFTERNOON TEA - 550

Experience the Nordic way of life through our interpretation of a classical Afternoon tea

*The menu has to be pre-ordered, please ask your waiter for details*

## 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

*See our large selection of on our drinks menu*

## COLD DRINKS

Organic apple juice from Strynø - 45

Iced tea of the day - 40

Homemade rhubarb or blackcurrant fizz - 40

Winterspring iced coffee - 50

Filtered water with or without bobbles, ad libitum per person - 15

Copenhagen Sparkling Tea - btl. 400

## TEA

*Our teas and herbal infusions come from The Rare Tea Company*

*See our large selection in our tea menu*

## COFFEE

Espresso - 30

Espresso macchiato - 30

Americano - 35

Cortado - 35

Cappuccino - 40

Caffe latte - 40

Pour over - 50-75

