

BREAKFAST

Organic Jersey yogurt with slow roasted granola, rhubarb and fresh herbs - 110

Frittata with vegetables and fresh herbs - 135

Biodynamic oat porridge with acidulous sea buckthorn and lemon verbena - 110

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

Poached egg with malt brioche and airy white asparagus - 135

Sourdough waffles with chamomile syrup, sour cream, and rose hip compote - 125

We use local eggs from Hegnsholt Hønseri. Hegnsholt is a small, organic and high-value farmer located by Lejre, in central Zealand.

BREAKFAST MENU - 350

Organic Jersey yogurt with slow roasted granola, rhubarb and fresh herbs

Poached egg with malt brioche and airy white asparagus

Sourdough waffles with chamomile syrup, sour cream, and rose hip compote

The menu is served with a glass of apple juice from the island of Strynø

LUNCH

Crudités of green asparagus, "Havugus" 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

Winterspring Chamomile Vanilla ice cream,
Caramelized pear, walnuts and garden sorrel - 145

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

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

Winterspring Raspberry rose hip sorbet,
Crispy rhubarb tart and oat caramel - 135

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

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

