

BREAKFAST

Organic Jersey yogurt with granola, blackcurrant and fresh herbs - 110

Frittata with vegetables and fresh herbs - 135

Oat porridge with apple and lemon verbena - 110

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

Poached egg with malt brioche and airy spinach - 135

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

LUNCH

Baked Jerusalem artichokes with crispy ryebread, apples and cress - 125

Glazed beetroots with roasted almonds and fresh autumn truffle - 140

Frittata with vegetables and fresh herbs - 135

Tart with leek, smoked cheese and salad - 130

DESSERT

Liquorice ice cream, parsnip and roasted hazelnut - 145

Vanilla ice cream with walnuts and caramelized pear - 140

Coffee ice cream with aerated chocolate mousse and pickled blackcurrant - 150

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

5 ice creams and sorbets with sourdough waffles - 175

BREAKFAST MENU - 350

Organic Jersey yogurt with granola, blackcurrant and fresh herbs

Poached egg with malt brioche and airy spinach

Sourdough waffles with meadowsweet, sour cream, and apple compote

With a glass of apple juice from Strynø

LUNCH MENU - 250

Choose 2 courses; lunch and dessert

AFTERNOON TEA - 550

The menu has to be pre-ordered, ask the waiters for further information

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