Seated dinner

This menu consists of exquisite dishes with accompanying wines

**Starters**

Salmon – tomato – mustard
Home-made gravad lax, marinated cherry tomatoes, bread, mustard emulsion

Serrano – penny bun mayo – Brioche
Serrano ham with penny bun mayo served on butter roasted brioche

Tuna – sesame – wasabi
Rose roasted tuna with sesame, wasabi custard, cucumber and stone age bread

All starters are served cold

**Main course**

Beef – thyme – celeriac
Thyme roasted beef tenderloin, demiglace, pommes Anna, butter roasted carrots and baked celeriac

Pork – beet – apple
Braised pork collar, roasted mushrooms and apples, apple crisps, beet purée and boiled potatoes apart

Cockerel – smoked fresh cheese – corn
Stuffed cockerel with potato confit, roasted corn, spring onions, tomato fresh herbs

**Vegetarian**
Mushroom risotto and todays vegetables

**Cheese**

Cheese – crispbread – gooseberry
Selection of Danish cheese with crispbread and gooseberry compote

**Dessert**

Lemon tarte – vanilla – meringue
Small brown sugar lemon meringue tartes with caramel garnish

Rhubarb – white chocolate – marzipan
White chocolate mousse and baked marzipan, served on a rhubarb compote

Chocolate – sea buckthorn – caramel
Chocolate brownie with siphon made sea buckthorn foam, caramelized hazelnuts and caramel butterhorns

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**1.500 DKK / 225 USD / 25.000 JPY**

Up to 64 pax