

# Seated dinner

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This menu consists of exquisite dishes with accompanying wines

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## 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 confi, roasted corn, spring onions, tomato fresh herbs

### Vegetarian

Mushroom risotto and today's vegetables

### Cheese

### Cheese – crispbread – gooseberry

Selection of Danish cheese with crispbread and gooseberry compote

## Dessert

### Lemon tarte – vanilla – meringue

Small brown sugar lemon meringue tarts 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

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