

APPETIZERS

Served in 2 dl. glasses

GLAZED CASHEWS	50	DRIED FISH WITH BUTTER	50
SALTED NUTS	50	DRY-AGED FISH BRANDAD	50
OLIVES	50	PLATTER	90/EACH
		2 sausages, 2 cheeses, duck rilette and olives	

MENU

POINTED CABBAGE DISH

Blanched cabbage, rocket puré, greaves with butter

POTATO DISH

Potatoes prepared in various ways, tomato, fresh cheese and burned bread

CHEVICHE

Marinated Cod, Cucumber, Onion, Nuts and Fresh Cheese

FRIED FLAT FISH

Fried Flat Fish, wine- and butter sauce with vegetable bites

DUCK RILLETE

Duck Rilette, Pickled Red Onion and mustard

FLANK STEAK

Flank Steak, aubergine and potatoes

PULLED PORK

Pulled Pork, glaze and mashed potatoes

CHEESE

3 cheeses

CHOCOLATE CAKE

Soft chocolate cake with sabayon

SCORCHED BUTTER ICE CREAM

Scorched butter ice cream, crumble, pear

CHOOSE YOUR MENU

3 COURSES/WINE MENU	420/300
4 COURSES/WINE MENU	510/400
5 COURSES/WINE MENU	595/500

KITCHEN'S CHOICE

We have chosen courses for the table. The courses will be served for the guests to share.

6 COURSES/WINE MENU	540/430 EACH
8 COURSES/WINE MENU	640/500 EACH