

Månedsmenu

Juni

Dampet havkat med ærter, blomkålspuré og bagt skarlotteløg

Steamed catfish with peas, cauliflower purée and baked shallots

*Kølle af sommerbuk med dampet spidskål, syltede rabarber, portvinsauce og
rosmarin/høost kartoffel*

*Haunch of venison with steamed spring cabbage, marinated rhubarb, port wine sauce, and rosemary/cheese
potato*

Jordbær Crème Brûlée med marinerede bær og verbena sorbet

Strawberry Crème Brûlée with marinated berries and verbena sorbet

Tilbudspris: 385,- pr. couvert.

Vinmenu (3 glas vin): 195,- pr. couvert

Winemenu (3 glasses): 195,- pr. person