



7-courses menu 450

Chefs choice
Chosen and shared by the entire table

Snacks

Olives	35
Bread & oliveoil	35
Oysters - vinaigrette & lemon 1 pcs. / 3 pcs.	40 / 100
Oyster combo - 3 oysters & a glass of bubbles	150
Baltic shrimps with elderflower spice and lime mayo	125
Seasonal vegetables with peanut butter sauce	85
Charcuteri from Troldgaarden	95

Starters

Cured scallops - tomatoes, juniper berries and toasted yeast cream	145
Mackerel marinated in ponzu - chives, cucumber & kosho	135
Grilled squid - bakskuld X.O, whey & kale	135
New potatoes - lovage & trout roe	135
Fried salad - tonnato cream & bronze fennel	85
Fresh cheese from Søtofte farm with flatbread & Kiselgaarden's greens	115
Peas - grilled beans, salted lemon & smoked cheese	125
Grilled sausage from Troldgaarden - tomato salsa, green tomatoes & strawberries	145

Dishes

Grilled chicken thigh - soya, chives & asparagus	195
Duroc Ladegaard pork - onion, demi glace sauce & blackcurrant BBQ	255
Baked halibut with ssummer fricassee & n'duja	265

Desserts

2 cheeses - seasonal compote & crackers	95
Rhubarb - yoghurt sorbet, cream chantilly & sable breton	95
Holly's 'Rødgrød med fløde'	85