



Lunch menu
12.00 - 15.00

Today's lunch menu (chefs choice)

2 pcs. of 'smørrebrød' & dessert 250

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
Charcuteri from Troldgaarden 95

'Smørrebrød'

Heering - elderflower, lovage & 'fedtegrever' 95
Eggs & shrimps - lemon mayo & piment d'espelette 115
Fried plaice with shrimps - lemon mayo & dill 145
Fried plaice - kimchi 'remoulade', lemon & dill 125
Chicken salad - mushrooms & asparagus 95

Green dishes

Tomato salad - stracciatella, bitter salads & butter fried crouton 95
Green salad - chives, 'gammel knas' cheese & butter fried crouton 95

Warm dishes

Croque Monsieur with mustard salad 135
Croque Madame with mustard salad 145
Moules marinières - salted lemon & herbs - *served with butter fried bread* 145

Desserts

Holly's 'rødgrød med fløde' 85
2 cheeses - Seasonal compote & crackers 95