



## 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
Vegetables in tempura with chilli, mint and yoghurt from Søtoftegård	125
Seasonal vegetables with peanut butter sauce	95
Charcuteri from Trolldgaarden	95

### *Starters*

Rimmed scallops - tomatoes, juniper berries and toasted yeast cream	145
Mackerel marinated in ponzu - chives, cucumber & kosho	135
Grilled squid - bakskuld X.O, whey & cabbage	135
New danish potatoes - lovage & trout roe	135
Fried salad - tonnato cream & bronze fennel	85
Cream cheese from Søtoftegård with flatbread & kiselgaarden's greens	115

### *Dishes*

Grilled chicken thigh from Hopballe mølle - soya, mushrooms, corn & asparagus sauce	195
Danish duroc Ladegaard pork - blackcurrant BBQ, beans & asparagus sauce	255
Baked halibut with ssummer fricassee & n'duja	265

### *Desserts*

2 cheeses - homemade compote & crisp bread	95
Berries of the season - yoghurt sorbet, cream chantilly & sable breton	95
Holly's 'Rødgrød med fløde'	85