



Holly menuer

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| Hollys 5-serveringers menu (<i>Chef's choice</i>) - Vælges & deles af hele bordet | 350 |
| Hollys 7-serveringers menu (<i>Chef's choice</i>) - Vælges & deles af hele bordet | 450 |

Snacks

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| Oliven fra Sicilien | 35 |
| Surdejs foccacia & spansk økologisk olivenolie | 35 |
| Gillardeau østers - vinaigrette & citron 1 stk. / 3 stk. | 40 / 100 |
| Østers COMBO - 3 østers & et glas bobler | 150 |
| Skoleagurk - Bagna cauda & sumak | 65 |
| Muslinge escabeche - Tomat, sommer sylt & fladbrød | 95 |
| Friterede svampe - "Holly-day" dip | 110 |
| Charcuteri fra Trolldgaarden - Grillet surdejsbrød | 115 |

Mindre retter

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| Saltet ørred - Sichuanpeber, tomat & ørredrogn | 135 |
| Tatar af okseinderlår fra Trolldgaarden - Brændt porre, tomatillosalsa & bønner | 145 |
| Danske tomater - Kirsebær & friskost fra Søtofte gårdmejeri | 125 |
| Kål fra Kiselgården - Muslingeskum, persille & n'duja fra Trolldgaarden | 105 |
| Grillet blæksprutte - baksuld X.O, valle & kål | 135 |
| Stegte gulerødder - Yoghurt fra Søtofte gårdmejeri, chili & merian | 145 |
| Grillet porre - Urter, brødkrummer & creme på fåreost fra Hårbølle mejeri | 125 |
| Gnocchi - Kantareller, asier & havgus fra Arla unika | 175 |

Større retter

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| Stegt kulmule - Efterårs frikassé | 245 |
| Gråand fra Lolland - Langpeber, selleri & urter | 215 |
| Dansk Duroc Ladegaard kotelet - Majs, kantareller & soya | 255 |
| Freygaard Côte De Boeuf på ben - Sæsonens salat & vinaigrette (2-3 personer) | 800 |

Dessert

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| 2 danske oste - sæsonens kompot & hjemmelavet knækbrød | 95 |
| Pære - Ymer, jasmin, mandler & brunsviger sauce | 95 |
| Vilde blåbær - Chokoladesorbet & gran | 115 |



Holly menu's

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| Hollys 5-servings menu (<i>Chef's choice</i>) - <i>Chooosen & shared by the entire table</i> | 350 |
| Hollys 7-servings menu (<i>Chef's choice</i>) - <i>Chooosen & shared by the entire table</i> | 450 |

Snacks

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|---|----------|
| Green olives from Sicily | 35 |
| Sourdough foccacia & spanish organic olive oil | 35 |
| Gillardeau oysters - vinaigrette & lemon 1 pc. / 3 pcs. | 40 / 100 |
| Oysters COMBO - 3 oysters & a glass of crispy bubbles | 150 |
| Cucumber - Bagna cauda & sumac | 65 |
| Mussels escabeche - Tomato, summer pickle & flatbread | 95 |
| Fried mushrooms - "Holly-day" dip | 110 |
| Charcuteri from Troldgaarden - Grilled sourdough bread | 115 |

Smaller dishes

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| Salted trout - Sichuan pepper, tomato & trout roe | 135 |
| Tartar of beef inner thigh from Troldgaarden - Burned leek, tomatillo salsa & beans | 145 |
| Danish tomatoes - Cherries & cheese from Søtofte gårdmejeri | 125 |
| Cabbage from Kiselgården - Mussel foam, parsley & n'duja from Troldgaarden | 105 |
| Grilled squid - bakskuld X.O, valle & cabbage | 135 |
| Roasted carrots - Yoghurt from Søtofte gårdmejeri, chilli & merian | 145 |
| Grilled leek - Herbs, breadcrumb & cream on sheep's cheese from Hårbølle mejeri | 125 |
| Gnocchi - Chanterelles, pickled cucumbers & havgus from Arla unika | 175 |

Larger dishes

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| Fried hake - Seasonal fricassee | 245 |
| Mallard from Lolland - Longpepper, celariac & herbs | 215 |
| Danish Duroc Ladegaard pork chop - Corn, chantarelles & soya | 255 |
| Freygaard Côte De Boeuf on the bone - Seasonal salad & vinaigrette (2-3 people) | 800 |

Dessert

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| 2 danish cheeses - Seasonal compote & homemade crackers | 95 |
| Pear - Soured milk, jasmine, almonds & "brunsviger" sauce | 95 |
| Wild blueberries - Chocolate sorbet & spruce | 115 |