



## ***Holly menu's***

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

## ***Snacks***

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***

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***

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***

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