

# Aftenmenu - Evening menu Serveres fra/ Served from kl. 17:00

## Mens vi venter - Appetizers

- Brød og hjemmepisket smør DKK 35,-  
Bread and home-made whipped butter
- Hjemmebagt fladbrød – aioli – persille pesto (god at dele) DKK 85,-  
Home-baked flatbread – aioli – parsley pesto (perfect for sharing)
- Tarte Flambée – kartoffel – rosmarin – gedeost – olivenolie (pizza - god at dele) DKK 95,-  
Tarte Flambée – potato – rosemary – goat cheese – olive oil (pizza – perfect for sharing)

## Forretter - Starters

- Rimmet jomfruhummerhaler – saltet citroncreme – hytteost – persilleskum – panko DKK 110,-  
Langoustine tails prepared with salt and sugar – salted lemon cream – cottage cheese – parsley foam – panko
- Gf** Lufttørret velfærdsskinke – tomatcreme – friterede jordkokker – Gammel Knas Arla UNIKA DKK 110,-  
Air-dried higher welfare ham – tomato cream – fried Jerusalem artichokes – Gammel Knas gourmet cheese from Arla UNIKA
- Lf** Tuntatar – æble – kapers – dildolie – sennepscreme DKK 110,-  
Tuna tartare – apple – capers – dill oil – mustard cream
- Fransk løgsuppe – Parmesan – brød DKK 110,-  
French onion soup – Parmesan – bread
- Hjemmebagt brød og smør til alle forretter  
Home-baked bread and butter are served with all first courses

## Hovedretter - Main courses

- Vol-au-vent med frikassé af poussin – bønner – vilde svampe DKK 195,-  
Vol-au-vent with fricassee of poussin – beans – wild mushrooms
- Skindstegt kulmule med variation af blomkål – persille pesto – ristede boghvedekerner DKK 220,-  
Skin-fried hake with variations of cauliflower – parsley pesto – roasted buckwheat kernels
- Steak af modnet tyndstegsfilet fra Kildegaarden (250g) – bagte rødder – løgringe – rødvinsglace DKK 295,-  
Beef sirloin from Kildegaarden (250 g) – baked roots – onion rings – red-wine glaze
- Wienerschnitzel – ærter – pommes saute – sky sauce DKK 235,-  
Wienerschnitzel – peas – pommes sautées – sauce from the pan
- Burger med hjemmelavet brioche bolle – hakkebøf fra Himmerland med revet Havgus – bacon/løg kompot DKK 155,-  
syltede rødløg – krølsalat – trøffelcreme  
Burger with home-made brioche bun – Himmerland beef patty with grated Havgus gourmet cheese – bacon/onion compote – pickled red onions – curly lettuce – truffle cream
- Pasta fettuccine – cremet sauce med tomat – hvidløg – basilikum – timian – chili DKK 145,-  
Pasta fettuccine – creamy sauce with tomato – garlic – basil – thyme – chili
- Tilkøb til pastaret - Poussin DKK 50,-  
Pasta dish extra – Poussin DKK 50,-
- Tilkøb til hovedretten pr. stk. - Main course extras, each** DKK 25,-  
Pommes frites – Kroketter – Knust kartoffel – Grøn salat  
French fries – Croquettes – Crushed potatoes – Green salad

## Desserter - Desserts

- Gf** Hvid chokolademousse – syltede grønne tomater – revet karamelsten – citronsorbet DKK 95,-  
White chocolate mousse – pickled green tomatoes – grated caramelised white mould cheese – lemon sorbet
- Pæretærte – chokolade ganache – vaniljecreme DKK 95,-  
Pear pie – chocolate ganache – vanilla cream
- Ostecreme på Gammel Knas fra Arla UNIKA – kvædekompot – lune rugbrødscROUTONS DKK 115,-  
Cheese cream of Gammel Knas gourmet cheese from Arla UNIKA – compote of quince – warm rye bread croutons
- Vanilje panna cotta – brunsviger sauce – Sponge Cake DKK 95,-  
Vanilla panna cotta – brown sugar and butter sauce – Sponge Cake