



À la carte

Served from Monday to Saturday from 18.00

Starters

Smoked salmon with salted cucumber, cottage cheese with lime jelly & herbs

Milk poached cod with manchego, spring onions & mustard bloom on cauliflower vinegar

Smoked tenderloin on smoked cheese creme with radishes & malt flakes

Main courses

Local flounder with roasted lemon & spring green

Corn chicken with rhubarb compote with basil sauce

Hook matured beef fillet with ciboulette, dijon, baked onions & port wine sauce

Desserts

Elderflower panna cotta with roasted chocolate & berries

Strawberry trifle with parfait ice cream and mascarpone

Millings chocolate cake with rhubarb sorbet

Light dishes

Today's variation of green salads with pesto 99, -

Burger with 200g beef, salad & homemade onion chutney served with french fries 129, -

Cheese platter with Danish and foreign cheeses served with compot & biscuits 88, -

1 course kr. 249,-

2 courses 339,-

3 courses kr. 379,-

PRICES ARE SUBJECT TO CHANGES AND ERRORS
A SMALL FEE IS APPLIED ON FOREIGN CREDITCARDS AND MASTERCARDS