WEEKENDMENU

Confiteret Andeburger "Bøfsandwich Style"

Andeburger med klassiske danske noter, Langtidsconfiteret and i økologisk bolle med rødkål, syltede drueagurker, sveske- og æblepuré, råsyltede tyttebær og sprøde æblechips. Serveres med intens andesky og confiteret pommes fondant.

Risalamande
Hjemmelavet risalamande med lun kirsebærsauce med Amarena-kirsebær, toppet med brændte mandler

KR. 295,-
Tilkøb af forret fra menukort, 3 retter - KR. 365,-

WEEKENDMENU

Confit Duck Burger "Danish Beef Sandwich Style"

A duck burger with classic Danish flavours. Slow-cooked confit duck served in an organic bun with red cabbage, pickled gherkins, prune and apple purée, lightly pickled lingonberries, and crispy apple chips. Served with rich duck gravy and confit pommes fondant.

Risalamande
Traditional homemade Danish rice dessert served with warm cherry sauce made with Amarena cherries and topped with caramelized almonds.

Add a starter from the à la carte menu for DKK 365,-

Scandic