Appetizers

– Skagen –
shrimp salad with whitefish roe, dill and homemade mayonnaise

– Trout roe and peppery cured whitefish –
with onion tarte tatin, lemon cream and capers

– King prawns fried in garlic and chilli butter –
with halloumi cheese bruschetta

– Roast beef and wild mushroom tartar –
with lingonberry sauce, capers and cornichon

– Caesari salad –
with:
grilled salmon
chicken fillet
king prawns

Soup, pasta & risotto

– Three fish soup –
with cod, salmon, perch, scallops and king prawns

– Risotto with ceps and seasonal vegetables –
with Parmesan and herb oil

Main Courses

– Grilled pike-perch –
with butter fried potatoes with skin, seasonal vegetables and Bearn sauce

– Rack of lamb and tenderloin with herbs –
with marinated eggplant, roasted vegetables and fig sauce

– Roasted duck breast –
with muscat pumpkin cream, steamed vegetables, cherry and port sauce and onion chutney

– Grilled picanha steak –
with roasted potatoes, glazed baby carrots, lemon and garlic butter and thyme sauce

Desserts

– Alsatian-style apple pie –
with vanilla sauce

– Bird milk and macaroon –
selection of craft cheeses from Andre Cheese farm and Farmimeierei