

# Morgen

09.05 - 11.15

Øko yoghurt & hjemmeristet müsli  
Lyst brød & rugbrød med smør  
2 slags charcuterie  
Oste & fermenteret honning  
Hjemmelavet marmelade  
Blødkogte æg med urtesalt  
Frukt  
Kaffe / the

Det hele; 115,-

# Frokost

11.30 - 14.30 (køkkenet)

## Frokost

### Småretter

Ørred, merian, kærnemælk & sennepsblade.135,-

Karrysild, smilende æg & rugbrød.100,-

Kryddersild, sauce tatar & ristet rugbrød.100,-

Nabos tatar, grillet piment, syltede løg & jordskokker.135,-

### Større retter

Stegt sild, kartofler, sylt, tør mayo & sprød kylling.145,-

Dansk blæksprutte, svampe, bagte hvidløg, jomfruhummerfond & citrus.145,-

Andecroquette, kartoffelkompot & kål fra Lammefjorden.155,-

### Søde retter/ost

3 oste, kvædekompot & smørristet rugbrød.100,-

Tærte med brunet smør parfait, karamelliseret pære & hasselnøddeis.105,-

### Vores frokostmenu

Hvis du hellere bare vil læne dig tilbage og lade os bestemme

3 retter.325,-

Småret - Stor ret - Ost/Dessert

# Aften

17.30 - 21.30 (køkkenet)

## Småretter

Terrin af helleflynder, kål, merian, muslinger.145,-

Taskekrabbe, sesam, kærnemælk & persille.135,-

Nabos tatar, grillet piment, syltede løg & jordskokker.135,-

## Større retter

Ravioli, lammetunger, enokisvampe & citrusurter.155,-

Havtaske, syltede grønne jordbær, jordskokker & sauce blanquette.195,-

Grillet dansk okse, høbagte knoldselleri, gran & sauce på kyllingevinger.245,-

Ristede glaserede brisler, blomkål, sennep & macadamianød.215,-

## Søde retter/ost

Tre danske oste, smørristet rugbrød & kvædekompot.120,-

Friskost, kakao tuiles, blodappelsin & brunet smør .105,-

Tærte, skovmærke, vallekaramel, umodne rabarber & yoghurt.105,-

## Vores menuer

Hvis du hellere bare vil læne dig tilbage og lade os bestemme

3 retter.450,-

2 glas vin, vand og kaffe & sødt.275,-

5 retter.650,-

3 glas vin, vand og kaffe & sødt.350,-

NB: Der kan forekomme ændringer i menuen alt efter sæson og råvarers tilgang.

# Breakfast

09.05 - 11.15

Organic yoghurt & homemade granola  
White bread & ryebread with butter  
2 kinds of charcuterie  
Cheeses & fermented honey  
Homemade marmelade  
Soft boiled eggs with herb salt  
Fruit  
Coffee / tea

All above; 115,-

# Lunch

11.30 - 14.30 (Last order)

## Starters

Trout, salted sour cream & mustard herbs.135,-

Curry herring, softboiled egg & rye bread.100.-

Spicy herring, tartar sauce & roasted rye bread.100.-

Nabo's tartare, grilled pimento, pickled onions & sunchokes.135,-

## Main courses

Fried herring, potatoes, pickles, mayo & crispy chicken.145,-

Squid, mushrooms, baked garlic, langoustine consommé & citrusherbs.145,-

Duck croquette, potatoes & cabbage from Lammefjorden.155,-

## Cheese & desserts

3 danish cheeses, quince compote & rye bread.100,-

Tart with brown butter parfait, caramelized pear & hazelnut ice cream.105,-

## Our lunch menu

If you rather want us to decide:

3 dishes.325,-

Starter - Main - Cheese/Dessert

# Dinner

17.30 - 21.30 (Last order)

## Small courses

Halibut Terrine, cabbage, marjoram, mussels.145,-

Brown Crab, sesame, buttermilk & parsley.135,-

Nabo's tartare, grilled pimento, pickled onions & sunchokes.135,-

## Main courses

Ravioli, lamb tongue, enoki mushrooms & citrus herbs.155.-

Monkfish, pickled green strawberries, sunchokes & sauce blanquette.195,-

Grilled Danish beef, celeriac baked in hay, pine & chicken wing sauce.245,-

Fried and glazed sweetbreads, cauliflower, mustard & macadamia.215,-

## Cheese/dessert

Three Danish cheeses, butter-fried rye bread & quince compote.120,-

Fresh cheese, Cocoa tuiles, Blood orange & browned butter.105,-

Tart, woodruff, caramel, unripe rhubarb & yogurt.105,-

## The menus

If you just want to lean back and let us decide

3 dishes.450,-

2 glasses of wine, water and coffee & sweets.275,-

5 dishes.650,-

3 glasses of wine, water and coffee & sweets.350,-

NB: There might be changes in the menu according to the season