

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)

Småretter

Nabos tatar, svampecreme, havesyre & grønne jordbær.115,-

Stegt hjemmesyltet sild, kartofler, sylt, tør mayo & sprød kylling.115,-

Større retter

Tærte med porre, jomfruhummer & grønne asparges.165,-

Nabos hønsesalat, ristet brød & karse.145,-

Iberico gris, grillede hvide asparges & friskost.200,-

Søde retter/ost

2 oste, fermenteret honning & smørristet rugbrød.100,-

Rabarbertærte, friskost og ananaskamilleis.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

Rødspætte, geleret hummerbouillon & merian.135,-

Bagt torsk, grillede grønne asparges & løvstikke.135,-

Nabos tatar, svampecreme, havesyre & danske grønne jordbær.125,-

Større retter

Nye danske kartofler, makrel, Havgus & sprøde flæskesvær.155,-

Jomfruhummer, tagliatelle, aubergine & lardo.245,-

Dansk lam, grønne asparges & urtestængler.185,-

Ribeye, grillede grønne asparges & sauce på padrons.245,-

Søde retter/ost

To gode oste, smørristet rugbrød & fermenteret honning.120,-

Tærte med rabarberkompot, vaniljecreme & bagt hvid chokolade.105,-

Danske jordbær, friskost, skovmærke & kærnemælksis.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

Nabo's tatare, mushrooms, sorrel & green strawberries.115,-

Fried pickled herring, potatoes, gherkins, mayo & crispy chicken.115,-

Main courses

Tart with leeks, langoustine & green asparagus.165,-

Nabo's chicken salad, fried bread & cress.145,-

Iberico pork, grilled white asparagus & fresh cheese.200,-

Cheese & desserts

2 danish cheeses, fermented honey & rye bread.100,-

Rhubarb tart, fresh cheese & chamomile 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

Plaice, lobster broth gel & marjoram.135,-

Baked cod, peas, beans & lovage.135,-

Nabo's tartare, mushrooms, sorrel & Danish green strawberries.125,-

Main courses

Danish potatoes, mackerel, matured cheese & crispy pork rinds.155.-

Langoustine, tagliatelle, eggplant & lardo.245,-

Danish lamb, green asparagus & herb stems.185,-

Ribeye, grilled green asparagus & sauce with padrons.245,-

Cheese/dessert

Two good cheeses, butter-fried rye bread & fermented honey.120,-

Tart with rhubarb compote, vanilla & baked white chocolate.105,-

Danish strawberries, fresh cheese, woodruff & buttermilk ice cream.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