

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

Kammusling, kål fra lammefjorden & muslingesauce.115.-

Karrysild, smilende æg & rugbrød.100.-

Kryddersild, rå æggeblomme, creme fraiche & rugbrød.100.-

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

Større retter

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

Svinenakke, kartoffelmos, spæde kål & skysauce.155,-

Nabos hønsesalat, ristet brød & karse.145,-

Søde retter/ost

3 oste, figenkompot & smørristet rugbrød.100,-

Friskost, bagte blommer, fermenteret børsirup & ananaskamilleis.105,-

Rødgrød med fløde.75,-

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

Kammusling, kål fra lammefjorden & muslingesauce.135,-

Grillet makrel, majroecreme, sennepsplanter & shisovinaigrette.125,-

Nabos tatar, fermenteret svampe & syltede grønne tomater.135,-

Større retter

Nye knoldselleri fra Søren Wiuff, dansk blæksprutte, dashi & caviar.155,-

Jomfruhummer, tagliatelle, aubergine & lardo.245,-

Dansk øko lam, gulerødder & urtestængler.195,-

Grillet and, nye majs fra Søren Wiuff & danske svampe.245,-

Søde retter/ost

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

Friskost, bagte blommer, fermenteret børsirup & ananaskamilleis.105,-

Citronfromage, fennikel, mørke sensommerbær & lakrids.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

Scallop, cabbage from Lammefjorden & mussels sauce.115,-

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

Spicy herring, egg yolk, sour cream & rye bread.100.-

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

Main courses

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

Pork neck, mashed potatoes, cabbage & jus.155,-

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

Cheese & desserts

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

Fresh cheese, plums, berry syrup & chamomile ice cream.105,-

Danish red berry porridge with cream.75,-

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

Scallop, cabbage from Lammefjorden & mussels sauce.135,-

Grilled mackerel, turnip crème, mustard shoots & shiso.125,-

Nabo's tartare, fermented mushrooms & pickled green tomatoes.135,-

Main courses

New celeriac from Søren Wiuff, danish squid, dashi & caviar.155,-

Langoustine, tagliatelle, eggplant & lardo.245,-

Danish organic lamb, carrots & herb stems.195,-

Grilled duck, baby corn from Søren Wiuff & Danish mushrooms.245,-

Cheese/dessert

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

Fresh cheese, plums, berry syrup & pineapple chamomile ice cream.105,-

Lemon mousse, fennel, dark berries & licorice.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