

Aften

18.00 - 20.30

A la carte

Saltet fisk med peberemulsion, syltet sennep & radiser 125 ,-

Salted fish with pepper emulsion, pickled mustard & radishes

Tatar med purløgsmayo, spinat, havesyre & puffet kartoffel 150 ,-

Tartare with chive mayo, spinach, sorrel & puffed potato

Jordskokke med ristede kerner, ost, svampestøv & brunet smør blanquette 135 ,-

Jerusalem artichoke with roasted seeds, cheese, mushroom dust & browned butter blanquette

Bagt hvid fisk med selleri, fiskefumé & urter 150 ,-

Baked white fish with celeriac, fish fumet & herbs

Judie´s kylling Danoise med grillet salat, kartofler & sauce på stegt kylling 195 ,-

Judie's Danish chicken with grilled salad, potatoes & roasted chicken sauce

Schnitzel på Pluma med kartofler, courgettepuré, hjertesalat & sauce 225 ,-

Schnitzel of pluma with potatoes, courgette purée, romaine lettuce & sauce

3 retters aftenmenu

Saltet fisk med peber emulsion, syltet sennep & radiser

Salted fish with pepper emulsion, pickled mustard & radishes

Judie´s kylling Danoise med grillet salat, kartofler & sauce på stegt kylling

Judie's Danish chicken with grilled salad, potatoes & roasted chicken sauce

Citrontærte med hvid chokolade

Lemon tart with white chocolate

375 ,-

3/5 danske oste med sprødt rugbrød & sødt 120 ,-/ 150 ,-

3/5 danish cheeses with rye bread & compote

Gâteau marcel med vaniljeis & bærcoulis 95 ,-

Gâteau Marcel with vanilla ice cream & berry coulis

Citrontærte med hvid chokolade 95 ,-

Lemon tart with white chocolate

Allergense information can be provided by the staff upon request