

# 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

Makrel, saltet cremefraiche & sennepsurter.135.-

Karrysild, smilende æg & rugbrød.100.-

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

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

## Større retter

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

Helleflynder, grillede gule beder, skummende musling & jordskok.195,-

Tærte med hønsefrikassé, syltede drueagurker & peberrod.155,-

Tærte med oksehaler, karsecreme & trøffel.165,-

## Søde retter/ost

3 oste, pærekompot & smørristet rugbrød.100,-

Friskost, saltet karamel, bagte blommer & fermenteret bærsirup.105,-

Gammeldags æblekage.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

Slethvar, østers, kål fra lammefjorden & muslinger.135,-

Bonito, saltet cremefraiche, caviar & sennepsurter.145,-

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

## Større retter

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

Sandart, gule beder, lardo & sauce nage.195,-

Økologisk lam, kyllingelever parfait & bagt græskar.255,-

Grillet okse, teriyaki & kinakål fra Lammefjorden.245,-

## Søde retter/ost

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

Frisk ost, saltet karamel, bagte blommer & fermenteret børsirup.105,-

Crème brûlée, brændte mandler & mandariner.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

Mackerel, salted cremefraiche & mustardleavs.135,-

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

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

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

## Main courses

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

Halibut, grilled yellow beets, mussel foam & jerusalem artichokes.195,-

Tart with chicken fricassee, gherkins & horseradish.155,-

Tart with oxtails, cress & truffle.165,-

## Cheese & desserts

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

Fresh cheese, salted caramel, baked plums & berry syrup.105,-

Danish apples, oat crumble & whipped 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

Brill, oysters, cabbage from Lammefjorden & mussels.135,-

Bonito, salted cremefraiche, caviar & mustardleaves.145,-

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

## Main courses

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

Zander, yellow beets, lardo & sauce nage.195,-

Organic lamb, chicken liver parfait & baked pumpkin.255,-

Flat iron steak, teriyaki & Chinese cabbage from Lammefjorden.245,-

## Cheese/dessert

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

Fresh cheese, salted caramel, baked plums & berry syrup.105,-

Crème brûlée, burnt almonds & mandarins.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