

SEASONAL MENU

17:00-21:00

STARTER

- Bruchetta with Skjern Ham** 89,-
Tomato, garlic and basil
- Tomato soup** 99,-
Homemade bread
- Avocado & Shrimps** 139,-
Hand-peeled shrimps, herb dressing and bread
- Graved beef tenderloin** 129,-
Ramsons mayo - salad - bread
- Fresh asparagus** 159,-
Hand peeled shrimps - ramsons mayo

MAIN COURSE

- Salad bowl**..... 179,-
*Kale, chickpeas, olives, beans, fennel, sweet potatoes,
oil/vinegar dressing, bread & butter
Extra chicken / 30,-*
- Catch of the day**..... 279,-
North Sea fish - new potatoes - vegetables - fish cream
- Fillet of young Danish cattle**289,-
Truffle sauce, fried vegetables, celery puree and potato
- Ribeye 300g**349,-
Herb butter, vegetables, fries and aioli
- BBQ burger**.....229,-
*Minced organic beef from Skjern Meadows, brioche, bacon,
cheese, tomato, pickled red onion, fries, aioli and ketchup*
- Risotto**..... 199,-
Mushrooms and herbs

DESSERT & CHEESE

- White chocolate mousse** 129,-
Mocha foam, crunch and sweet
- Signature dessert** 149,-
Stuning Whisky icecrean, crunch and sweet
- Morbier** 129,-
Nuts and beer syrup

SNACKS

Snack plate / 79,-
Onion rings, grissini, crisps, dip

Fries & aioli / 60,-
Peanuts / 30,-

SWEETS

Cake of the day / 60,-
Coffee and cake / 85,-
Rum Truffle / 49,-
With Stauning Whisky