

APPETIZERS *The dishes are shareable and we recommend 2-3 plates per person*

Marinated nocellara olives 40 kr.

Smoked and salted almonds 30 kr

"Don Bocarte" marinated white anchovies 100 kr.

Fine de Claire oysters on ice with lemon, mignonette and hot sauce, 6 pcs. 200 kr. 12 pcs. 360 kr.

Fanø Ham with herbed cream cheese 80 kr.

Fennel and Beer sausages with tarragon mustard 100 kr.

Danish Arla Unika cheeses with crispbread and sweet 140 kr.

Burrata with caramelized fennel confit, olive oil and toasted buckwheat 100 kr.

Poached shrimps with lemon, aioli and ramp oil 90 kr.

Smoked Fanø Salmon with honey and coriander seeds 120 kr.

Beef tartare with tomato, cognac, chives, asparagus mayonnaise and crispy rye 140 kr.

Fries with aioli 35 kr.

Bread with whipped butter 30 kr.

TRADITIONAL LUNCH ENTREES

Moules frites 180 kr.

Organic "Limfjord" blue mussels with herbs, fries and aioli

"Fiskefrikadelle" 120 kr.

Fish cakes with cod and smoked salmon. Served on ryebread remoulade sauce

Fried Cod 150 kr.

Breaded and deep-fried codm with shrimps, lemon and mayonnaise

"Bakskuld" 1 pcs. 110 kr. 2 pcs. 180 kr.

Local specialty of smoked and cured dab fish, served on ryebread with remoulade sauce

Creamy Chicken salad 180 kr.

Organic Kongeå chicken with cranberry, cornichon, apples and ryebread

DESSERT

Rhubarb and raspberries 70 kr.

White chocolate mousse with rhubarb compote, oat crumble and raspberry sorbet

Please inform your waiter, if you have any concerns regarding restraints or allergies.

The kitchen serves lunch from 12.00 until 14.30.