



MENU

OPEN-FACED SANDWICHES

Matured spiced herring 95
with rhubarb, creme fraiche, and dill.

Fried fish fillet 95
with tomato-flavored shellfish salad and herbs.

New potatoes 95
with peppered mackerel, herb mayonnaise, and cress.

Chicken salad 95
with marinated romaine lettuce and herbs.

Boiled smoked ham 95
from butcher Jacob with summer salad and radishes.

CHEESE

3 selected cheeses 125
with sourdough 'knækbrød' and compote.

CAKE

The castle's carrot cake 65
with cream cheese and walnuts.

Strawberry tart 65
with sunflower mazarin and vanilla cream.

Rhubarb cake 65
with crispy oats and whipped cream.

COFFEE & TEA

Americano 35

Double espresso 35

Cortado 40

French press coffee 40

Caffe Latte 50

Cappuccino 50

Hot cocoa 55

Tea from A.C. Perchs 55
Black tea, white tea, green tea



BEVERAGES

SOFT DRINKS

Soda from Naturfrisk 40

Local apple juice 40

Juice from Naturfrisk or Sidinge 45

Filtered water from Waseen 45

See our selection at the counter.

BEER

Local beer
Bottle 50cl 75
Bottle 33cl 65
Can 33cl 45

To Øl from Svinninge. Canned beers. 50

Small draft beer 35cl 45

Large draft beer 45cl 65

See our selection at the counter.

WINE

A glass of sparkling wine 135

A glass of rosé 95

A glass of white wine 95

A glass of red wine 95

If you are interested in a bottle of wine, please feel free to explore our wine room in the stables.

Information on the content of allergenic ingredients in our dishes can be obtained by contacting your waiter.

