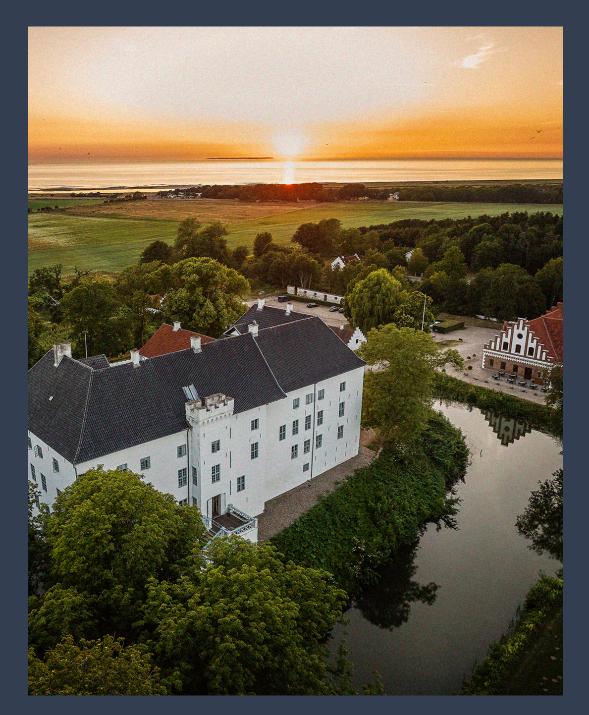


# BANQUET MENUS



## JANUARY / FEBRUARY

HAY SMOKED SCALLOP with celeriac, sour cream and herb oil

BAKED HADDOCK with Jerusalem artichoke, oyster blanquette and parsley

FRIED WINTERCABBAGE with picles from last year and 'gammelknas' sauce

FRIED STUFFED BEEF OR LOCAL DANISH PORK with baked beets, fermented garlic and long pepper sauce

CARAMELIZED APPLESKARAMELISEREDE ÆBLER with sorbet, crumble and cream

PICKLED DARK BERRIES with whole milk ice cream and white chocolate

#### MARCH / APRIL

SALTED SCALLOP with cream of smoked cheese, radicchio and spring herbs

FRIED CABBAGE FROM LAMMEFJORDEN with baked white fish and clam sauce

VARIOUS ONIONS with morels, 'havgus' and chicken broth

FRIED STUFFED BEEF OR LOCAL DANISH PORK with celeriac, fermented garlic and long pepper sauce

CARAMEL CREAM with piclekd apples, apple sorbet and hazelnut

PICKLED DARK BERRIES with whole milk ice cream and white chocolateµ

## MAY/JUNE

GREEN DANISH ASPARAGUS with scallop and blackcurrant branch emulsion

NEW DANISH POTATOES with crab, bronze fennel and shellfish vinaigrette

ASPARAGUS BISQUE with white asparagus and spring truffle

FRIED STUFFED BEEF OR LOCAL DANISH PORK with fresh onions, fermented garlic and pepper sauce

RHUBARBS FROM THE CASTLE with anis, whole milk ice cream and meringue

PICKLED GOOSEBERRIES with yogurt sorbet and white chocolate - from 1st of June we will be serving strawberries from Havnsø instead

## JULY / AUGUST

MARINATEDTOMATOS with hay smoked scallop, cream cheese, salted gooseberry and vinaigrette

STEAMED LIMANDA with salads, oyster blanquette and parsley

STEAMED SUMMER CABBAGE with summer truffle, wild garlic and cheese sauce

FRIED STUFFED BEEF OR LOCAL DANISH PORK with squash from Lammefjorden, spinach and pepper sauce

STRAWBERRIES FROM HAVNSØ with elderflower, whole milk ice cream and meringue

PICKLED GOOSEBERRIES with yogurt sorbet and white chocolate

#### **SEPTEMBER / OCTOBER**

HAY SMOKED WHITE FISH with juniper, pear, cream cheese and mint

FRIED & PICKLED PUMPKIN med saltet kammusling og muslingesauce

BOUILLON MADE FROM MUSHROOMS FROM OUR FORREST with duck heart and pickled leek flower

FRIED STUFFED BEEF with grilled salad, fermented garlic and pepper broth with herb oil

APPLES FROM THE GARDEN with crumble, cream, dried blackcurrants and apple sorbet

PICKLED BERRIES with yogurt sorbet and white chocolate

#### NOVEMBER / DECEMBER

SALTED TROUT FROM MUSHOLM with roe, pickled pumpkin and juniper cream

MONKFISH CHEEKS with fried leek, parsley and clam sauce

FRIED CABBAGE FROM SØREN WIUFF with wild garlic and 'gammelknas' sauce

DUCK OR LOCAL DANISH PORK with baked beets, salted blackcurrant, fermented garlic and pepper broth

PICLKED CHERRIES with white chocolate and cherry sorbet

PICKLED BERRIES with yogurt sorbet and white chocolate