

# SEASONAL MENU

17:00-21:00

## STARTER

**Bruchetta with Skjern Ham** ..... 89,-  
*Tomato, garlic and basil*

**Avocado & Shrimps** ..... 139,-  
*Hand-peeled shrimps, herb dressing and bread*

**Lobster bisque**..... 139,-  
*Cured North Sea fish, herb oil and crisps*

## MAIN COURSE

**Salad bowl**..... 179,-  
*Kale, chickpeas, olives, beans, fennel, sweet potatoes,  
oil/vinegar dressing, bread & butter  
Extra chicken / 30,-*

**Catch of the day**.....289,-  
*Fish cream, vegetables and potato*

**Duet of duck & pork** .....289,-  
*Duck breast, fried port, cracklings, Christmas sauce, kale  
and potato cake*

**BBQ burger**.....239,-  
*200g minced Danish beef, brioche, bacon, cheese, tomato,  
pickled red onion, fries, aioli and ketchup*

**Risotto**..... 199,-  
*Mushrooms and herbs*

## DESSERT & CHEESE

**White chocolate panna cotta** ..... 129,-  
*Cherry top, sweet & crisp*

**Pancakes** ..... 139,-  
*Vanilla icecream and chocolate sauce*

**Signature dessert** ..... 149,-  
*Stuning Whisky icecrean, crunch and sweet*

**Baked taleggio** ..... 129,-  
*Honey and crispbread*

## 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*