

## BAR SNACKS

Salted almonds	35
Green olives from Sicily	55
Homemade chips with holiday dip	75

## BAKED GOODS

*Served between 09:00 - 16:00*

Sourdough bun with butter & havarti cheese	35
Freshly baked crossiant	45

## OPEN FACED SANDWICHES

*Served between 11:30 - 16:00*

Green curry-marinated avocado with mint, fennel & grilled courgette	125
Chicken salad with mushrooms & bacon, made on Hopballe Mølle chicken	155
Crispy plaice with hand-peeled shrimps & lemon	165

## CHEESE

Selection of European cheeses with compote & butter-fried ryebread 3 / 6	145 / 260
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## DESSERT

Pastry cake <i>ask your waiter about today's selection</i>	65
Skodsborgs homemade ice cream & sorbet 1 / 2 / 3 / 4 scoop	45 / 65 / 85 / 95

## SNACKS & SIDES

Gillardeau oysters with vinaigrette, shallots & lemon 3 / 6 / 12	90 / 160 / 300
Ossetra Classic caviar with brioche, onions & crème fraiche 10g / 30g	325 / 725
Raw scallop with bloody mary sauce & grilled olive oil 1 / 3 / 6	55 / 150 / 285
Poached lobster dog with cocktail sauce & brioche bread	165
Langustine tartar with kohlrabi & yuzu ponzu vinaigrette with fig leaf oil	75
Fried scallop with jalapeno cream, salted lemon & lime	65
French fries with truffle mayonnaise	65
Salat with herbs & mustard vinaigrette	55

## DISHES

Stirred beef tartare with fermented pepper, cognac & herb salad	155
Falafel salad with beetroot hummus, za'atar, pickled beetroots & seeds	165
Veggie burger, mustard mayo, tomato & pickled cucumber	175
Cheeseburger on organic beef, tomato, pickled cucumber & mustard mayo	185
Caesar salad on Hopballe Mølle chicken breast, parmesan, bacon & croutons	225
Lobster salad with courgette, basil, tomato & sherry	285
Dish of the day <i>ask your waiter about today's selection, served from 16:30</i>	185