

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 croissant	45

OPEN FACED SANDWICHES

Served between 11:30 - 16:00

Potatoes with radishes, potato chips & lovage mayonnaise	125
Chicken salad with mushrooms & bacon, made with Hopballe Mølle chicken	155
Crispy plaice with hand-peeled shrimps & lemon	165

CHEESE

Selection of three European cheeses with compote & crispbread	145
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DESSERT

Pastry cake ask your waiter about today's selection

Skodsborg's homemade ice cream & sorbet 1 / 2 / 3 / 4 scoops	45 / 65 / 85 / 95
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SNACKS & SIDES

Gillardeau oysters with tabasco & lemon 3 / 6 / 12 pcs	90 / 170 / 300
Grilled focaccia with olive oil	35
Organic carrots from Sydkysthaven with cottage cheese cream	65
French fries with mayonnaise	65
Whole deep-fried fjord shrimps with lemon mayonnaise	55
Croquettes of Iberico ham, Gruyère & potato 5 pcs	65
Confit squid with cucumber, bell pepper & oregano	85
Charcuterie with three types of sausage & pickled vegetables	95
Pâté de Campagne with cornichons, fig compote & mustard	85
Hand-peeled shrimps in pil pil sauce with parsley 3 pcs	95
Fried chicken from Hopballe Mølle with hot honey sauce 5 pcs	105

DISHES

Omelette made with organic eggs, Gudenå cheese, bell pepper & mushrooms	165
Quinoa salad with fennel, zucchini, Parmesan, dates & lemon vinaigrette	165
Caesar salad with Hopballe Mølle chicken breast, Parmesan, bacon & croutons	225
Veggie burger with Matr plant-based patty, tomato & burger dressing	205
Cheeseburger with organic beef, tomato & burger dressing	210
<i>Choose between French fries with mayo or salad with your burger</i>	
Dish of the day <i>ask your waiter about today's selection, served from 16:30</i>	255