



BANQUET MENUS



2024

JANUARY / FEBRUARY

HAY SMOKED SCALLOP

with celeriac, sour cream and herb oil

BAKED HADDOCK

with Jerusalem artichoke, oyster blanquette and parsley

FRIED WINTERCABBAGE

with pickles 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 pickled apples, apple sorbet and hazelnut

PICKLED DARK BERRIES

with whole milk ice cream and white chocolate

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

MARINATED TOMATOS

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

PICKLED CHERRIES

with white chocolate and cherry sorbet

PICKLED BERRIES

with yogurt sorbet and white chocolate