

# A' LA CARTE

Our own Sourdough bread with butter from Aabybro ad libitum 15 Dkr / Person

## Start you're evening with Caviar og Champagne

**30 g Gold Caviar – nice for 2**

**Served with herb waffles, sourcream & chives 525 Dkr**

**Caviar & 2 glasses of champagne from Baron Albert 675 Dkr**

## SNACKS & STARTERS

**The flowerpot – Greens from the fields with cream cheese 95 Dkr**

**Crispy tarts with sour cream and roe 95 Dkr / 3 Pcs**

**Smoked salmon from Fyn with lemon confit & fried buckwheat 95 Dkr / 3 Pcs**

**Serrano ham with herb emulsion and malt 95 Dkr / 3 Pcs**

**Fried padrons with olive oil and piment d' espelette 95 Dkr**

**Skewer with Iberico pork neck, black garlic and pickled chili 95 Dkr / 3 Pcs**

## COLD & HOT DISHES

**Crabfish, lettuce, peas and grapefruit 135 Dkr**

**Summer cabbage with almonds, buttermilk and dill oil 135 Dkr**

**Add on: Try it with fried scallops +45 Dkr**

**Crispy tarts with beef tartare, white asparagus and ramson 135 Dkr / 3 Pcs**

**Fried Catfish with sauce blanquette with elderflower and mashed potatoes  
225 Dkr**

**Fried Sweatbreads, potato stew with dill and peberjus 225 Dkr**

**Pasta Casarecce with spinach and fried mushrooms 195 Dkr**

**Add on: Try it with Danish free-range chicken from Rokkedahl +45 Dkr**

Vi forbeholder os retten til at ændre eller tilpasse retterne løbende.  
We reserve the right to make any changes.

## **TEDDY'S CHEESETABLE**

**Matured cheeses from here and there**

**All cheeses are served with crispbread  
and Teddy's homemade tomato jam with rosemary and vanilla.**

**Manchego, semihard sheep, Castilien-La-Mancha region in Spain**

**L'Étivaz, hard raw cowmilk from the Swiss Alps**

**Brillat – Savarin, soft white molded tripple-cream from Burgundy in France**

**Valencay, soft goat cheese in ashes from Loire in France**

**“Rød Løber”, soft and creamy washed rind cheese from Gjesing,  
Skanderborg DK**

**Capriccio, hard cow cheese aged in balsamic vinegar, from Modena in Italy**

**Drunken Dog, washed, blue and white cheese from Skjern, DK.  
Aged for 72 hours in a local whisky from Stauning.**

**Bleu de Auvergne, creamy and rich blue cheese from Auvergne in France**

**Høgelundgaard 12, blue cheese with notes of sweet fruit.  
Matured for 12 months from Høgelund in South Jutland, DK  
(It was as a garnish for this cheese, we developed our well-known Tomato  
jam).**

**1 piece 65 Dkr - 3 pieces 135 Dkr - 5 pieces 225 Dkr**

## **DESSERTS**

**Strawberry with cream double and elderflower 95 Dkr**

**Peach melba à la Teddy with crunchy oats and vanilla ice cream 95 Dkr**

**Caviar, vanilla ice cream and olive oil served in a cone 95 Dkr**

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