

LUNCH

DJURGÅRDSBRUNN MAY - AUGUST 2018

STARTERS

SKAGEN 175 / 235

with grilled levain & lemon

DEEP FRIED GOAT CHEESE 119

with green salad, almond & shallot vinaigrette

CHARCUTERIES 185

three chosen charcuteries, aged cheese, olives & artichoke

SIDES

FRENCH FRIES 45/55

choose with dip

AVOCADO 35/55

whole or half

SMALL GREEN SALAD 45

TOMATO SALAD 55

with pickled onion & shallot vinaigrette

SMALL BOWL OF NEW POTATO 45

with dill & melted butter

SALADS

BRUNNEN'S SHRIMP SALAD 265

with baked egg, avocado, tomato, pickled cucumber, radish & oyster mayonnaise

GRILLED TUNA 245

with caesar salad, baked tomato & pickled red onion

MAIN COURSES

STEAMED COD 275

with browned anchovy butter, horseradish, baked egg, potatoes, spinach & dill

GRILLED CORNFED CHICKEN 235

with olives, gremolata gravy, creamy lemon polenta & spinach salad

MEATBALLS FOR THE PEOPLE 195

today's meatballs with potato purée, cream gravy, lingonberry & pickled cucumber

FLAT BREAD 165

with aged hard cheese, olives, asparagus, baked tomato & herbs

DAILY LUNCH

135

MONDAY

CRISPY WEST SEA FISH

with tartare sauce, mashed green peas & fried potatoes

TUESDAY

POTATO GIRDLE CAKE

with fried salted fitch, apples & lingonberry

WEDNESDAY

MUSTARD FRIED BALTIC HERRING

with potato purée, lingonberry, green peas & and browned butter

THURSDAY

CHICKEN BALLOTINE

with basil, capers & creamy polenta

FRIDAY

VEAL QUENELLES IN TOMATO SAUCE

with basil, green asparagus, mozzarella & gnocchi

WEEKLY VEGETARIAN

WHOLE ROASTED CAULIFLOWER

with lightly cooked tomato sauce, fresh onion, olives & green beans

DESSERTS

STRAWBERRIES 135

with basil ice-cream & crushed meringues

MILK CHOCOLATE CRÉMÉ 115

with rhubarb- & lemon compote & cookie crumbs

TWO PIECES OF CHEESE 145

with marmalade & crispy nut bread

ICE-CREAM & SORBET 35 (PER SCOOP)

ask the staff about the evenings flavours

CHOCOLATE BALL 35

with coconut

CHOCOLATE TRUFFLE 35

DO YOU WANT TO KNOW EXACTLY WHAT'S IN THE FOOD? ASK YOUR WAITER!