

SUMMERMENU

MONDAY TO SATURDAY

SNACKS & BUBBLES

Start the evening with salted almonds, olives and bubbles - **115 dkk**

Beer sausage from Pøsemageriet - **65 dkk.**

Smoked and salted almonds - **45 dkk.**

Olive tapenade with ryebread crisps - **55 dkk.**

APPETIZERS

125 dkk

Variation of danish tomato, buratta and gremolata (V)

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Shrimp, quail eggs and flowers

...

Danish potato, pepperbacon and pickled white asparagus

...

Roasted scallops, peas and clam foam

MAIN COURSES

225 dkk

Stuffed chicken from Hopballe Mølle, corn, chanterelles and smoked cheese

...

Today's fish en croûte, peas and white wine sauce

...

Mushrooms, BBQ and gooseberries (V)

**All of the above main courses
is served with today's potatoes**

Ribeye, pommes and estragon blanquette - **315 dkk**

DESSERTS

125 dkk

Danish strawberry, vanilla and tarragon

...

Danish rhubarb, white chocolate and meringue

...

Elderflower, lemon and shortcrust pastry

...

3 Danish cheeses, rose hyp and nuts

2-course dinner- 315 dkk

Supplement when choosing ribeye - **90 dkk**

Enjoy.....



GL. SKOVRIDERGAARD
Hotel og konferencecenter

SUMMERMENU

BEVERAGE

WINE

The House wine **75 dkk.. / 365 dkk.**

BEER

Thy organic pilsner or classic - **42 dkk.**

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Local beer from Virklund - **85 dkk.**

SODA AND JUICE

Soda - **39 dkk.**

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Juice - **42 dkk.**

COFFEE

French press - **45 dkk.**

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Espresso - **30 dkk.**

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Cappucino - **40 dkk.**

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Café Latte - **45 dkk.**

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Irish Coffee - **85 dkk.**

TEA

Earl grey, fruit, green or cool mint - **45 dkk.**

AVEC

Liquor, Cognac og Grappa, Ask the waiter - **from 55 dkk.**

AFTER DINNER COCKTAIL

Rhubarb Collins - **120 dkk.**