

Paulée



Evening 16 June - 10 July

Menu 495

Selected snacks

Fried monkfish cheeks with carrots, onion, peas & nage sauce

Vibygård lamb with mushrooms, spinach potatoes & cream sauce

Danish strawberries with ice cream, whipped cream & crushed meringue

Wine pairing, 4 glasses incl. filtered water, coffee or tea 495

Snacks

Salted almonds **65**

Gordal olives & green peaches **65**

Crudités with parmesan & mayo **65**

Ham n´cheese croquettes, 4 pcs **80**

Paté with coarse mustard & cornichons **90**

Serrano ham with salted almonds **90**

Charcuterie from Rævhede with cornichons **90**

Starters

Burrata with tomatoes, berries & olive oil **125**

Mushrooms á la crème on grilled bread **145**

Fried monkfish cheeks with carrots, onion, peas & nage sauce **145**

Whole roasted lobster tail with grilled bread, lemon & mayonnaise **250**

Tartare with salad, croutons & pickled red onions **125**

Foie gras terrine with brioche & rhubarb chutney **195**

Main Courses

Fried halibut with mussels, peas, onion, cabbage, potatoes & mussel sauce **295**

Vibygård lamb with mushrooms, spinach potatoes & cream sauce **235**

Fried sweetbreads with bacon, peas, onion, cabbage, potatoes & jus **295**

Fried onglet steak with marrow, shallots, potatoes & red wine sauce **285**

Add on seared foie gras, 1 slice of 70 g 95

Cheese / Desserts

Selection from the cheese board **50 per piece**

Comté 20+ months **95**

Crème brûlée **85**

Pavlova with lime & crème Chantilly **95**

Danish strawberries with ice cream, whipped cream & crushed meringue **110**

Petit fours **75**

*Please inform the staff about allergens
Card fees will be added to the bill when applicable*