

RESTAURANT TUSINDÅRSSKOVEN

af Per Hallundbak

menu 1

STARTER

ASPARAGUS · TUNA · CUCUMBER · BASIL

Tuna tataki with white Danish asparagus and ricotta cream with basil.
Cucumber with piment d'espelette, avocado cream and croutons.

MAIN COURSE

GRILLED BEEF FILLET · BEARNAISE · CRISPY POTATOES · SUMMER SALAD WITH TRUFFLE

Grilled beef fillet with marinated green asparagus and parsley gremolata.
Heart lettuce marinated with cream of summer truffle, tarragon, Vesterhavs cheese, watercress,
and lemon.
Bearnaise sauce and crispy french fries.

DESSERT

STRAWBERRY · ELDERFLOWER · RHUBARB · VANILLA

Strawberry mousse with elderflower and rhubarb compote, fresh strawberries, and nut crumble.
Sesame biscuits and cornflower.

3-COURSE MENU INCLUDING WINE MENU (OR BEER/JUICE)

menu 2

STARTER

ASPARAGUS · CUCUMBER · BASIL

Ricotta cream with basil and white Danish asparagus.
Cucumber with piment d'espelette, avocado cream, and croutons.

MAIN COURSE

GRILLED CABBAGE · BEARNAISE · CRISPY POTATOES · SUMMER SALAD WITH TRUFFLE

Grilled cabbage with marinated green asparagus and parsley gremolata.
Heart lettuce marinated with cream of summer truffle, tarragon, Vesterhavs cheese,
watercress, and lemon.
Bearnaise sauce and crispy french fries.

DESSERT

STRAWBERRY · ELDERFLOWER · RHUBARB · VANILLA

Strawberry mousse with elderflower and rhubarb compote, fresh strawberries, and nut crumble.
Sesame biscuits and cornflower.

3 COURSE MENU INCLUDING WINE MENU (OR BEER/JUICE)

595,-
INCL. VAT

We reserve the right to make changes to the menu