

MEYERS SPISEHUS

SNACKS

- Arancini** – crispy fried risotto balls -
with romesco sauce 45
- Green olives** & unripe peaches 45
- Roasted nuts** & smoked almonds 45
- Restaurant's split pea hummus** with stone
oven-baked flatbread sticks 45
- Vol-au-vents** with salmon tartare
& cottage cheese 45

SIDES

- Fries** with mustard mayonnaise 45
- Restaurant's split pea hummus** with stone
oven-baked flatbread sticks 45
- Boiled new potatoes** tossed in butter & herbs 45
- Roasted carrots** tossed with spicy miso vinaigrette 45
- Seasonal salad** with mustard vinaigrette
& pickled onions 45
- Quickly sautéed green asparagus**
with finely grated "Vesterhavssost" 45

KIDS MENU 125

- Pizza with ham or pepperoni
Chocolate cake with vanilla ice cream

1 COURSE
200

2 COURSES
280

3 COURSES
340

Wine menu 3 glasses paired to the menu 300

STARTERS

- Scallop** with buttermilk, pickled white asparagus, cucumber, horseradish & dill oil
- Sashi beef tartare** with tarragon mayonnaise, pickled onions,
potato chips & watercress
- Gnocchi** with green asparagus, spinach puree, "Vesterhavssost" & pea shoots
- Creamy green pea soup** with foam of "Vesterhavssost" & croutons
- Poached white asparagus** with airy hollandaise sauce
– Add Swedish hand-peeled shrimp for +35 DKK

MAINS

We recommend a side for our main dishes

- Deboned and stuffed chicken leg from Gråsten** with cauliflower puree,
butter-fried cauliflower & chicken jus
- Baked hake fillet** with sautéed spinach, green asparagus & herb beurre blanc
- Ribeye from Danish beef**, with baked onions & chimichurri sauce with ramson
+85 DKK
- Grilled pointed cabbage** with buttermilk, ramson oil, pickled onions,
crispy polenta & sunflower seeds

DESSERTS

- Michel Michaud's chocolate cake** with raspberry sorbet
- Strawberry sorbet** with fresh strawberries, cream & crunch
- Vanilla ice cream** with freshly baked cookies – double chocolate, oatmeal/raisin
& dried banana with white chocolate
- 3 Types of cheese** with seasonal compote & homemade crispbread

SHARING MENUS

*Must be ordered by min. 2 persons.
Most of the dishes are served "family style"*

DYREHAVEN

300 / PERSON

- Split pea hummus with flatbread sticks
- Scallop with buttermilk, pickled white asparagus,
cucumber, horseradish & dill oil
- Vol-au-vents with salmon tartare
& cottage cheese
- Sashi beef tartare with tarragon mayonnaise, pickled on-
ions, potato chips, leek dust & watercress
- Deboned and stuffed chicken leg from Gråsten with cauli-
flower puree, roasted cauliflower & chicken jus
- Choice of dessert

DET GRØNNE OMRÅDE

275 / PERSON

- Restaurant's split pea hummus with stone oven-baked
flatbread sticks
- Arancini – crispy fried risotto balls – with romesco sauce
- Spring salad with pickled onions, crispy croutons, and
cauliflower purée
- Spring salad with pickled onions, crispy
croutons, and cauliflower purée
- Gnocchi with green asparagus, spinach puree, "Vester-
havssost" & pea shoots
- Fungi steak from MATR with seasonal vegetables
& chimichurri sauce with ramson
- Choice of dessert

PIZZA MENU

200

- Burrata** with fennel relish & basil
- Choice of pizza*
Ask the server for today's pizza menu