

THE TAPAS WORKSHOP

Served with all you can eat homemade bread & ryebread



WARM

- ☐ • Baked tomato cheese with mushroom cream (Extra 12,-)
- ☐ Steamed clams (Extra 9,-)
- ☐ • • Hand-cut Organic french fries with aioli
- ☐ Crispy filo roll with spinach & cheese stuffing
- ☐ • • Tiger prawns fried in sweet chili sauce
- ☐ Rib roast from Grambogaard with pickled red cabbage & sauce (Extra 16,-)
- ☐ Danish chicken and asparagus tartlet
- ☐ • • Spicy lentil soup (vegetarian)

YOUR NAME _____

COLD

- ☐ • • Carpaccio of bresaola (Extra 9,-)
- ☐ • • Homemade chicken salad with tarragon
- ☐ • • Homemade spicy tuna mousse
- ☐ • • Serrano ham with pickled red onions
- ☐ • • Homemade salmon rillettes (Extra 6,-)
- ☐ • • Christmas herring with curry salad

Choose 5 parts
+2 accommodations
199,-

Additional purchase
29,-

If you want to share
29,-

The extra fee is for all you can eat bread and can't be opted out

CHEESE

- ☐ • • Cheddar smoked on applewood with berry jam (Extra 6,-)
- ☐ • • "Kong Hans" medium aged sliced cheese with berry jam
- ☐ • • French country brie with berry jam
- ☐ • • Homemade Funen smoked cheese salad
- ☐ • • Organic "Vesterhavssost" (Extra 6,-)
- ☐ • • Burrata with pickled cherry tomatoes & glaze (Extra 9,-)

SWEET

- ☐ Strawberry-rhubarb trifle
- ☐ • Red berry pudding with cream
- ☐ Danish old fashioned apple cake with cream
- ☐ • Rice pudding with cherry sauce
- ☐ 2 danish pancake puffs with berry jam & powdered sugar

ACCOMMODATION

- ☐ • • Mushroom cream
- ☐ • • Green pesto
- ☐ • • Lightly pickled red onion
- ☐ • • Warm onion relish
- ☐ • • Sundried tomatoes



GLUTEN-FREE



LACTOSE-FREE

