



Starters and salads

Green salad with beetroots baked in butter, whipped goat cheese with quince syrup, spinach, walnuts caramelized in honey and basil oil 6,50

Turkey fillet salad with green peas and homemade mayonnaise 7,00

*Beef tongue with horseradish and cheese cream, spinach, pickled mushrooms
and rye bread 5,50*

*Trout tartare served with red onion, parsley, capers, greens and
lemon..... 7,50*

*Selection of traditional flavors (for two persons) (blood sausage, crayfish, herring, pate,
locally produced cheese, honey – changes are possible according on what`s best today) 18,00*

Soups

Cauliflower-artichoke cream soup with mushrooms..... 4,50

Cold soup (meadow greens, cucumber, avocado, pineapple, jalapeno) 5,50

Beef soup with vegetables and herbs 7,00



Main courses

Slow braised veal in red wine - inspired by the handwritings of Helene Juliane – served with cowberries, celery, carrots and pearl barley 12,00

Lamb chop served with eggplant and oven baked potato and vegetables, mint glaze sauce 17,00

Duck's breast baked in linden blossom, served with butter beans and lentil, blue cabbage and apple salad and piquant cowberry and honey sauce 13,50

Blood sausage with pickled pumpkin, bread-lingonberry sauce and cranberries 7,50

Trout with cauliflower, broccoli, baked sweet potato and spinach - white wine sauce 12,50

Sturgeon fillet with carrot, beetroot and apple mashes, greens and lemongrass sauce 7,50

Paprika (bell pepper) filled with pearl barley, vegetables and cream cheese, served with greens and Parmesan dressing..... 7,00

Zucchini and goat cheese layering..... 8,50

Deserts

Apple tart with homemade ice cream 6,00

Crushed rye bread, cowberry and whipped cottage cheese layering4.50

Caramel fondant with homemade quince ice cream and mint-chocolate leaves.....7,50

Our priority is to use local products to prepare your meal!