

Evening menu

Aperitif and snacks 155,-
Matured pork from Rømø 55,-
Homemade salted almonds 35,-
Kalamata olive in olive oil and thyme 35,-
Crispy Chicken chips with herbal cream 45,-
Blue potato chips with herbal cream 45,-

Marsk menu

3-course season menu 355,-

Rimmed North Sea cod

With summer cabbage, roasted cauliflower purée, mussel cream and dill oil

Danish Veal Filet

With baked carrots, pesto, potato kompot and a mild pepper sauce

Strawberry Sorbet

White chocolate mousse with strawberry sorbet, crispy tuile, elderflower and herbal sugar

3 glasses wine menu and water– 245,-

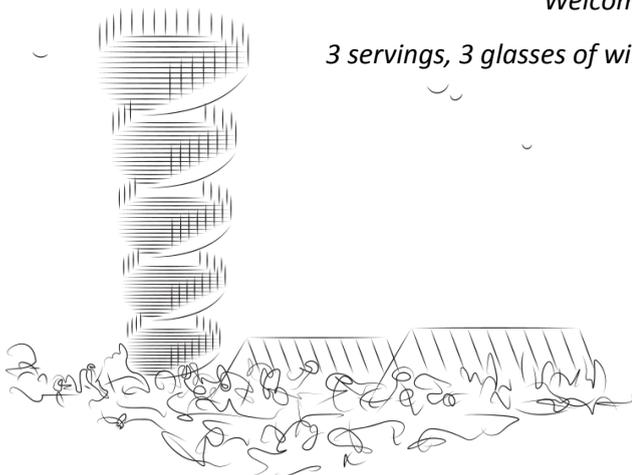
MARSK EXPERIENCE

-Served to the entire table

Welcome and Snacks

3 servings, 3 glasses of wine, water, coffee and chocolate.

795,-



Evening menu

Light meals / starters

Rimmed North Sea cod 135,-

With summer cabbage, roasted cauliflower purée, clam cream and dill oil

Cold smoked salmon tartare 135,-

With sour cream, crispy salads, fresh peas and croutons

Larger servings / main courses

Danish Veal Filet 265,-

With baked carrots, pesto, potato kompot and a mild pepper sauce

Fish of the day 255,-

With creamy clam sauce, summer vegetables, croutons and dill

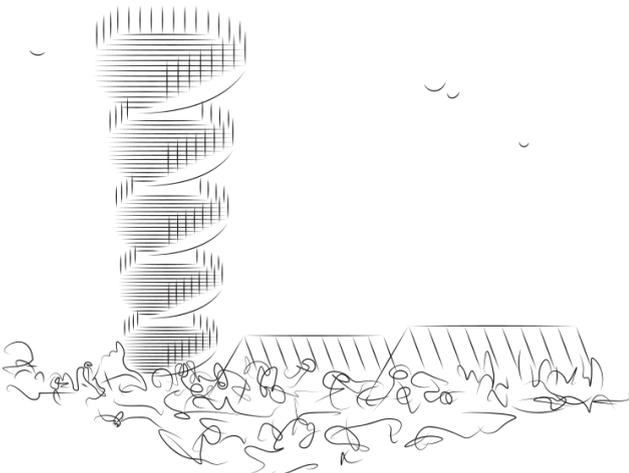
Braised Marsk lamb 255,-

With creamy morkel sauce, parsley puree, baked leeks and herbs

Extra:

French fries with homemade mayo 45, -

Green Salad with vinaigrette and roasted nuts 45, -



Evening menu

Children's menu

(under 12 years)

Kids burger with french fries and vegetable 95,-

Homemade chicken nuggets with french fries and vegetables 75,-

Fish filet with french fries, vegetable sticks and homemade remoulade 85,-

Dessert, cheese and cakes

Camembert frit with homemade blackcurrant and roasted bread 85,-

Dessert of the Month 85, -

3 pieces of homemade chocolate 45,-

The Tower 65,-

Medal cake with whipped cream, caramel, cake cream and white chocolate.

Brødtort 65,-

Rye bread layer cake with whipped cream and blackcurrant compote

Old fashioned apple cake 65,-

With macaroon, sugar grater and whipped cream

