

Evening menu

The price is given in Danish kroner

Aperitif and snacks 135,-

Homemade salted almonds 35,-

Kalamata olives in herbs 35,-

Blue potato chips with herb cream 45,-

Crispy chicken chips with herb cream 45,-

Marsk menu

3-course season menu 355,-

Butter fried hake

with dill cream, roasted hazelnuts, spring ragout and fresh herbs.

Braised and Glazed Pig from Dyrbar*

with Pommes Anna, white asparagus, creamy morkel sauce, asparagus crudité and herbs.

Rhubarb Mousse

with salted caramel ice-cream, rhubarb sirup, estragon oil and almond touile.

3 glass wine menu – 225,-

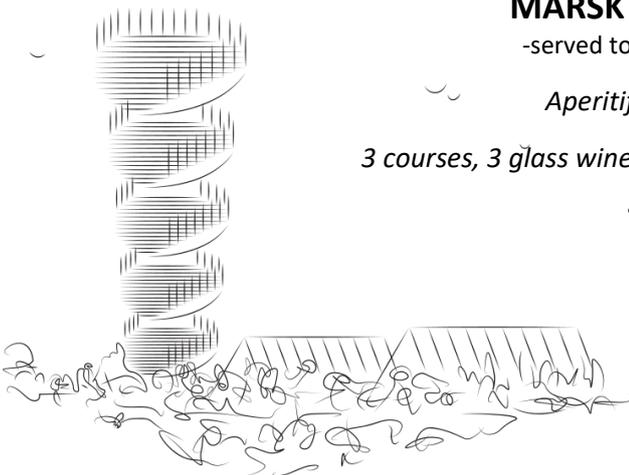
MARSK EXPERIENCE

-served to the whole table

Aperitif and snacks,

3 courses, 3 glass wine, water, coffee og chocolate.

755,-



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Starters:

Rimmed Cod 135,-

with soured horseradish cream , salads, dill oil, crispy crouons, cucumber and romaine salad.

Butter fried hake 135,-

with dill cream, roasted hazelnuts, spring ragout and fresh herbs.

Main courses:

Braised and Glazed Pig from Dyrbar*

with Pommes Anna, white asparagus, creamy morkel sauce, asparagus crudité and herbs.

Veal fillet 265,-

with Pommes Anna, mushroom cream, red wine sauce, baked carrots and herbs.

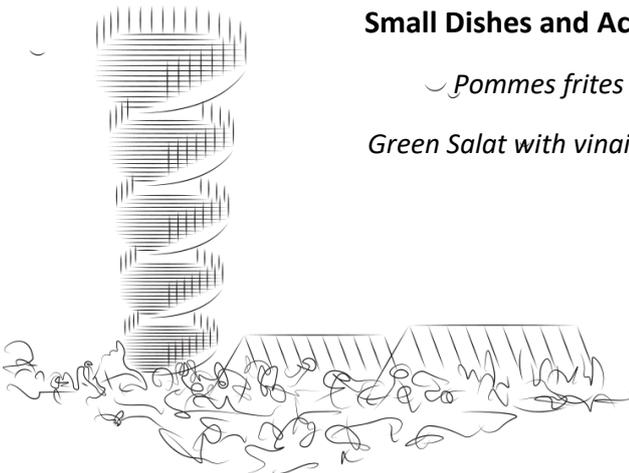
Fish of the day 255,-

with sauté of leek and new potatoes, salads, mussel sauce and crudité.

Small Dishes and Accessories to other dishes:

~ *Pommes frites with homemade 45,-*

Green Salat with vinaigrette and roasted nuts 45,-



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Kids menu

(Under 12 years)

Children's burger with French fries and vegetable sticks 95, -

Homemade chicken nuggets with French fries with vegetable sticks 75, -

Fish fillet with French fries, vegetable sticks and remoulade 85, -

Kids dessert 55, -

Dessert, cheese, and cake

Camembert frit with homemade blackcurrant compote and toast 85, -

Dessert of the Month 85, -

3 pieces of homemade chocolate 45, -

The Tower 65, -

Medal cake with whipped cream, raspberry jam, cake cream and chocolate

Brødtort 65, -

Sønderjysk rye bread -
layer cake with whipped cream and currant compote.

