

AFTEN MENU / EVENING MENU

(17:00-21:30)

FORRETTER / STARTERS

Laksemousse med rugknas, saltet agurk, brøndkarse & ristet surdejsbrød, 125 kr.

Salmon rilette with crispy rye, salted cucumber, cress, and sourdough toast

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"Tarteletter", Rokkedahl kylling i frikasse med ærter og urter i sprød butterdej, 1 stk. 65 kr.

Danish chicken fricassee with peas, and herbs in puff pastry

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'Martinas Tatar', skåret okseinderlår, kapers, hasselnød, urtemayonnaise & husets tartarsauce, 135 kr.

Tartare, hand cut beef, hazelnut oil, capers, potato chips, herb mayonnaise, and house tartare sauce

HOVEDRETTER / MAIN COURSES

Kalvelever meunière, bløde løg, surt, brun sovs og kartofler, 165 kr.

Veal liver meunière, caramelized onions, cornichons, Danish brown sauce, and potatoes

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Skindbuksens hakkedreng bløde løg, brun sovs, kartofler og spejlæg, 165 kr.

Beef patty, caramelized onions, brown sauce, potatoes, and fried egg

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Wienerschnitzel, dreng, friterede kartofler, ærter & brunet smørsauce, 195 kr.

Breaded and fried veal schnitzel, lemon, anchovies, capers, horseradish, peas, brown butter sauce, and fried potatoes

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Friteret kulmule med Skindbuksens cognac-flødesauce, pickles, tomat og kartofler, 165 kr.

Pan fried hake with house made creamy cognac sauce, pickles, tomato, and potatoes

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"Tarteletter", Rokkedahl kylling i frikasse med ærter og urter i sprød butterdej, 3 stk. 145 kr.

Danish chicken fricassee with peas and herbs in puff pastry

OST & DESSERT / CHEESE & DESSERTS

Citronfromage m. flødeskum, 75 kr.

Traditional danish lemon mousse, w. whip cream

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'Gamle Ole, løg, sky, syltede sennepskorn & rom, 85 kr.

Danish matured cheese, onions, beef aspic, pickled mustard seeds, and rum

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Hjemmelavet regnbueis, m. jordbærsorbet, vaniljeis og chokoladeparfait, 85 kr.

So called "Rainbow ice cream", with strawberry sorbet, vanilla ice cream, and chocolate-parfait.

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2 petit fours fra Dessertdragens Kageværksted, 30 kr.

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Skindbuksen