



MAY DAY MENU I.5.



STARTER BUFFET

Green salad with fennel vinaigrette (VEG, G)
New potato and asparagus salad (VEG, G)
Roasted pumpkin with goat cheese crème (LL, G)
Fig and smoked almond salad (VEG, G)
Couscous with vegan “feta” and kale pesto (VEG)
Vegan “pancetta” salad (VEG)

Assortment of five herrings: (L, G)

Glassblower’s herring
Juniper berry Baltic herring
Mustard herring
Sherry herring
Matjes herring with egg, spring onion, and sour cream

Arctic prawns “skagen” (L, G)
Warm smoked rainbow trout with caper and egg sauce (L, G)
Cured salmon with mustard dill sauce (L, G)
Grilled beef fillet with horseradish chermoula (L, G)
New potatoes (L, G)
Selection of breads: potato flatbread, archipelago bread, crispbread, and butter

MAIN COURSE

(Choose one)

Grilled lamb neck, Malmgård emmer wheat, early cabbage, and dark rosemary sauce (L)

Roasted trout, duchess potatoes, asparagus, and smoked pike roe (L, G)

Celeriac “roast”, green barley and forest mushrooms (VEG)



DESSERTS

Lemon cheesecake (L, G)
Mascarpone with rhubarb and meringue (L, G)
Vanilla panna cotta with rhubarb (VEG, G)
Mini doughnuts (L)
Assorted cheeses with fig compote (L, G)

