SMØRREBROD

ÆGGEMAD (V)
Egg salad with cauliflower, curry and cress 75,-

MUSHABOOM (P)
Fungi fermented veggies, sunchoke purée, pickled mushrooms and parsley 65,-

INGRID (P)
Ingrid pea salad with roasted celeriac, pickled celery, and tarragon DKK 65,-

RØRT'S SILD
Rørt's herring with curry-egg salad and onions 85,-

LAXILICOUS
Salmon rillette, cabbage, miso, ponzu, sesame and coriander DKK 85,-

REJEMAD
Hand-peeled shrimp, lovage dressing and dill, served on toasted white bread 110,-

HØNSEFAR
Chicken salad with celeriac, asparagus and dry-salted Danish bacon, served on toasted croissant 120,-

Served on toasted rye bread. We recommend 2-3 per person.
P = Plant-based V = vegetarian

OKKER GOKKER JERUSALEM ARTICHOKES (P)
Baked Jerusalem artichoke, aioli, pickled mustard and cress DKK 85,-

X-MAS TERRINE
Rørt's Christmas terrine made from organic pork, mustard mayo and pickled green tomatoes DKK 100,-

STEGT JULESILD
Fried pickled herring in rye bread breadcrumbs, mustard mayo and onions 115,-

—Dessert—

BLUE CHEESE
With fermented cherry jam on toasted rye bread 85,-

GAMMEL KNAS cheese
On crispbread with honey 85,-

RYENANA
Banana bread on loaf end slices, sour cream and toasted walnut 75,-

Served on toasted rye bread. We recommend 2-3 per person.
P = Plant-based V = vegetarian

—Snacks—

Chips 45,-

Olives 50,-

Toasted smoked almonds DKK 45,-

Canned fish with mayo, grilled lemon and toasted white bread DKK 85,-

Served on toasted rye bread. We recommend 2-3 per person.
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LUNCH MENU

2 pieces: 150,- 3 pieces 220,- 4 pieces 270,-

STARTER

Choose from

Egg salad with cauliflower, curry and cress
Ingrid pea salad with celeriac, pickled celery and tarragon (P)
Mushroom salad with pickled mushrooms (P)
Hand-peeled shrimps, lovage dressing, white bread **(+20 DKK)**
Salmon rillette with ponzu cabbage and coriander **(+15 DKK)**
Rørt's herring with curry salad, raw onions and capers

MAIN COURSE

Choose from

Baked Jerusalem artichokes, aioli, pickled mustard, cress (P)
Rørt's Christmas terrine with pickled green tomatoes **(+20DKK)**
Fried X-MAS herring, mustard mayo, raw onions **(+20DKK)**
Chicken salad with bacon and cress

DESSERT

Choose from

Blue cheese served with fermented cherry jam
Gammel Knas cheese on crispbread with honey
Ryenana; banana bread made from ryebread end cuts,
served with sour cream and toasted walnuts

Everything is served on toasted rye bread, unless otherwise noted.

Served on toasted rye bread. We recommend 2-3 per person.
P = Plant-based V = vegetarian