

COURTYARD MENU

From 12:00 to 22:00



SNACKS

SOURDOUGH BREAD	50
From Rug Bakery, seasonal butter and olive oil	
ANCHOVIES (CAN)	130
With sourdough bread from Rug Bakery & aioli	
TUNA (CAN)	130
With sourdough bread from RUG & aioli	
OYSTERS	150 / 245 / 450
With honey and chili vinegar 3, 6 or 12 pieces	
TRIPLE COOKED FRIES	65
With home made ketchup & mustard mayo	

STARTERS

JERUSALEM ARTICHOKE SOUP	165
With crunchy jerusalem artichoke, enoki & nasturtium	
DANISH SALMON	175
From Royal Nyborg Smokehouse, Søtofte cream cheese, sea lettuce, kombu oil	
SHELLFISH ROLL	198
With burnt lemon mayonnaise, dill and onion rings	
DUCK LIVER MOUSSE	135
With sea buckthorn, onion compote & crackers	

MAINS

ORGANIC SALAD	165
Kale, black quinoa, pumpkin, beetroots, poached Danish organic egg & miso dressing <i>Add free range chicken breast</i>	
VILLA SMØRREBRØD	230
Tartare of Danish beef, organic egg yolk cream, watercress & fermented cucumber ketchup	
BEEF BURGER	235
165 gram beef burger with lettuce, cheddar, fermented cucumber & triple cooked fries	
VEGETARIAN BURGER	230
Vegetarian patty, tomato, lettuce, cheddar & triple cooked fries	
DANISH VEAL RIBEYE	340
With porcini, grilled raddichio, beetroot glaze, crispy potatoes & parsley oil	

For allergens please ask your waiter

DESSERTS

WHITE CHOCOLATE MOUSSE	100
With blackberries, rosemary & yogurt crumble	
DANISH PEARS	100
With cream, crunch & touch of cognac	
ØSTERBERG ICE CREAM	45
Local organic ice cream per cup, choice of vanilla, chocolate or strawberry	

KIDS

BEEF BURGER	195
Beef burger with cheddar & triple cooked fries	
PASTA	175 / 230*
With sashi beef, tomato & parmesan <i>*For the grown ups</i>	