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At Arnbjerg Pavillon we always strive for filling a minimum of one of the following 3 criteria, when we purchase our groceries:

LOCAL, SUSTAINABLE & ORGANIC

Animal welfare is also very important to us. We always make sure the meat, that we serve for our guests, come from animals, who have had a good life. For this reason, we buy beef, lamb, chicken and cockerels from suppliers, who focus on the animal's well-being and them growing up in their own tempi, with more space and minimal to none transport.

We hope you can taste the difference - we can :-)

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Køkkenschef Casper Rosendahl

Food Allergies and intolerances

Before ordering please speak to our staff about your requirements.

LUNCH

Served from 12 am to 3 pm.

LUNCH DISHES

Moules frites

With Danish organic mussels, fries and homemade aioli

175,-

"Stjernes kud"

Roasted toast with fried fish and a fish fillet steamed in white wine, Greenlandic prawns, smoked salmon, homemade dressing and mayonnaise.

189,-

Tatar

With gherkins, tarragon mayo, crispy bread, pickled red onions, roasted buckwheat kernels and lettuce.

(Purchase fries +25,-)

140,-

The burger

With ground beef, pickled red onions, cucumbers, tomatoes, cheddar cheese, and aioli in brioche bun with fries. Also available with crispy welfare chicken.

175,-

Fish fillet

Fried on the pan with homemade remoulade and lemon on homemade rye bread

109,-

Caesar salad

With fresh salad, welfare chicken, cesarean dressing, croutons, slices of Skallingen cheese and confit cherry tomatoes

149,-

Steak of Danish veal

Steak of Danish veal with fries, salad and béarnaise butter.

210,-

SEAFOOD DISH

With ½ lobster, 4 langoustine, 2 oyster, crab claws, sea-cooked prawns, mussel, aioli, salad, roasted lemon and red wine vinaigrette

550 kr. per person

minimum 2 persons

OPEN SANDWICHES

Choose between our delicious open sandwiches

Per piece 95,-

3 piece 198,-

All our open sandwiches are made on homemade rye bread, with homemade mayos, dressings, pickle and fresh sprouts.

Danish organic potatoes

With wild garlic, radishes, pickled red onions, potato fries and sprouts

Hot smoked mackerel

With confit tomatoes, dill mayo, quail eggs, potato fries and karse

Cold-smoked salmon

With fennel crudités, herbs mayo, chips and dill

Chicken salas our way

Danish welfare chicken, local bacon, mayo, apples and spring onions

Sea-cooked prawns

On white bread with roasted lemon, aioli and dill

GRO

DINNER

STARTER	MAIN COURSE										
<p>Crab <i>With roasted lemon, aioli, crispy white bread chips and quail eggs</i></p> <p>108,-</p>	<p>Fish <i>Baked Danish salmon with local spit bowl, new onions, new carrots, hollandaise and new potatoes</i></p> <p>282,-</p>										
<p>Smoked crowned deer <i>With smoked cheese cream, pickled cherry tomatoes, pine nuts and Skalling chesse chips</i></p> <p>108,-</p>	<p>Heifer tenderloin <i>With fried small zucchini, local cherry tomatoes, local bar beans, new potatoes and mild pepper sauce</i></p> <p>265,-</p>										
MIDDLE COURT	<p>Ribeye steak <i>With crispy fries, salad and bearnaise (also available with chili)</i></p> <p>278,-</p>										
<p>Sucumber soup <i>On local organic cucumbers with lobster and crispy Varde Ådal ham</i></p> <p>128,-</p>	CHEESE & DESSERTS										
<p>JOIN THE FULL EXPERIENCE</p> <table><tbody><tr><td>2 dishes 338,-</td><td>2 gl. wine 238,-</td></tr><tr><td>3 dishes 418,-</td><td>3 gl. wine 298,-</td></tr><tr><td>4 dishes 498,-</td><td>4 gl. wine 358,-</td></tr><tr><td>5 dishes 578,-</td><td>5 gl. wine 408,-</td></tr><tr><td>6 dishes 658,-</td><td>6 gl. wine 458,-</td></tr></tbody></table>	2 dishes 338,-	2 gl. wine 238,-	3 dishes 418,-	3 gl. wine 298,-	4 dishes 498,-	4 gl. wine 358,-	5 dishes 578,-	5 gl. wine 408,-	6 dishes 658,-	6 gl. wine 458,-	<p>Cheese <i>Danish cheeses from i.a. Enghavegård and Troldhede with sweet and crispy pairings.</i></p> <p>112,-</p> <p>Desserts <i>Strawberry with local honey and vanilla ice</i></p> <p>98,-</p> <p><i>3 kind of sorbet with coral biscuits</i></p> <p>98,-</p>
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BEVERAGE

SOFT DRINKS				DRAFT BEER				
Lemonde from Brødrene Adelhardt 32,- <i>Rhubarb, Raspberry, Apple, and Elderflower</i>				Tuborg Classic		Small	Med.	Large
				Carlsberg pilsner		40,-	50,-	70,-
				Carlsberg 1883		45,-	60,-	75,-
				Grimbergen Double		45,-	60,-	75,-
				Kronenbourg 1664		45,-	60,-	75,-
Juice from Brødrene Adelhardt 32,- <i>Apple- and Orange juice</i>				SPECIAL BOTTLED BEER				
SODA				Bottled beer from Warwik Bryghus 69,- Pilsneren "Frk. Friis" 7'eren med hyldeblomst og hvede Schwarzbock'en "Lause" Gandhi IPA				
	Small	Med.	Large					
Choose between <i>Coca Cola, Cola Zero, Sport, Schweppers Lemon, Fanta</i>	35,-	50,-	65,-					

COFFEE

HOT DRINKS		TIL KAFFEN	
Americano	30,-	<i>Served to 4 pm</i>	
Medium cafetiere (½ liter)	39,-	Lemon pie with meringue	45,-
Large cafetiere (1 liter)	49,-	Cake of the day	28,-
Espresso	28,-	3 pieces of handmade chocolate	36,-
Macchiato	32,-		
Caffè latte	40,-		
Cappuccino	40,-		
Cup of the	20,-		
A pitcher of tea	40,-		
Hot chocolate	38,-		