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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 :-)

|
Køkkenschef Casper Rosendahl



Food Allergies and intolerances

Before ordering please speak to our staff about your requirements.



Dishes marked with a leaf can be made vegetarian. If you have any questions, please ask the waiters.

LUNCH

Served from 12 am to 3 pm.

LUNCH DISHES

"Stjernes kud"

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

185,-

Tatar

With pickled red onion, mayo with havgus cheese, crispy bread, toasted rye bread and salad.

(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 welfare chicken.

175,-

Caesar salad

With heart salad, welfare chicken caesar 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,-

Fish fillet

Breaded in rye flour from a local mill, homemade remoulade and lemon.

109,-

OPEN SANDWICHES

Choose between our delicious open sandwiches

1 stk. 95,-

3 stk. 198,-

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

Local eggs with Greenlandic prawns

With confit tomatoes, lemon mayo and lots of herbs.

Homemade curry herring

Fermented sour cream, toasted buckwheat kernels, onions and sprouts.

Organic cold-smoked salmon

With coleslaw, fennel crudités, urtemayo, chips, dill.

Ribeye "roast beef"

Pickled onions, home-roasted onions, bearnaise mayo, fresh horseradish.

"Mushroom toast"

On butter fried French bread, with mushrooms a la creme, Varde Ådal bacon, truffle.

GRO

DINNER

STARTER	MAIN COURSE
<p>Beetroot cod <i>Capers mayo, rye bread snow, cress, herbs and chips.</i></p> <p>128,-</p>	<p>Brassed brisket <i>Krustade with pommes puree, saltbaked celery, pickled onion peels, and red wine sauce with mushrooms.</i></p> <p>282,-</p>
<p>Langoustine bisque <i>Poached haddock, marinated apple balls, and Jerusalem artichoke chips.</i></p> <p>128,-</p>	<p>Salmon steak <i>Roasted mustard sauce sign with oil, glazed beetroot, pom Anna and salt baked onions.</i></p> <p>285,-</p>
MIDDLE COURT	<p>Vegetarian <i>Fried Jerusalem artichoke tureen, roasted hazelnuts, browned butter, pickled red onions, carrot puree and herbs.</i></p> <p>288,-</p>
<p>Grilled brissel <i>Sherry sauce, confit parsley root grilled onions, carrot purees and herbs.</i></p> <p>148,-</p>	CHEESE & DESSERTS
<p>JOIN THE FULL EXPERIENCE</p> <p>2 dishes 368,- 2 gl. wine 238,- 3 dishes 428,- 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>	<p>Cheese <i>Danish cheeses from i.a. Enghavegård and Trolldhede with sweet and crispy pairings</i></p> <p>112,-</p> <p>Desserts <i>Chocolate ball filed with blackberry meringue, pickled sea buckthorn</i></p> <p>108,-</p> <p><i>Red wine poached pear with vanilla ice cream and Summerbird 71% chocolate.</i></p> <p>108,-</p>

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,-		