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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 :-)*

|  
*HHead chef Casper Rosendahl*



**FFood AAllergies and intolerances**

*BBefore ordering please speak to our staff about your requirements.*



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



# LUNCH

Served from 11.00 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.

205,-

### Tatar

With pickled red onion, mayo with havgus cheese, crispy bread, toasted rye bread and salad. (Purchase fries 25,-)

155,-

### The burger

With ground beef of heifer, pickled red onion, cucumber, tomatoes, cheddar cheese, bacon and a homemade dressing in brioche bun with fries.

Also available with crispy welfare chicken.

175,-

### Caesar salad

With romaine lettuce, welfare chicken caesar dressing, croutons, slices of Skallingen cheese and confit cherry tomatoes.

169,-

### Ribeye steak

Steak of Danish veal with fries and béarnaise butter.

(Purchase tomato salad 38,-)

245,-

### Fish fillet

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

109,-

## OPEN SANDWICHES

Choose between our delicious open sandwiches

1 stk 95,-  
3 stk 230,-

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

### New Potatoes

With asparagus mayo, homemade roasted onions, chives, bacon dust, asparagus crudite and cress.

### Homemade herring

Choose between our plain marinated herring with twist of gin or our curry herring. They are served with cream sour cream with lemon and herbs, fried capers, pickled onions and spring onions.

### Ground beef

With soft onions, fried eggs, homemade pickled beets and homemade roasted onions. (ekstra 35,-)

### Panko fish fillet

Served with head peeled shrimp, red dressing, spring onions and dill.

### White breas

With avocado, poached egg, crispy Varde Ådal ham and grated local cheese.

# GRO

# OUR CLASSICS

SERVED from 17.00 - 21.00

## Tatar

With pickled red onion, mayo with havgus cheese, crispy bread, roasted ryebread and salad.

Purchase fries 25,-

155,-

## Carpaccio

With havgus cheese, fresh greens, cornichons and roasted punpkin seeds..

(Purchase Truffel +25,-)

138,-

## Caesar salad

With romaine salad, welfare chicken, Ccaesar dressing, croutons, slices of Skallingen cheese, and confit cherry tomatoes.

169,-

## The burger

With ground beef of heifer, pickled red onions, cucumber, tomatoes, bacon, cheddar cheese and homemade dressing in a brioche bun with fries.

Also available with crispy welfare chicken.

198,-

## Pan fried plaice

Pan fried breaded turned in rye flour from Skærtoft mill, potatoes, parsley sauce and pickled cranberries.

278,-

## Herregårds steak

200 g. ground beef of heifer, with peas crispy fries, and bearnaise sauce.

195,-

## Wienerschnitzel - 250g af veal

With fried potatoes, peas, gravy sauce, lemon with capers, horseradish and boneless herring.

218,-

## Ribeye

Steak with crispy fries and bearnaise sauce

(also chili available.),

Purchasing tomato salad 38,-

298,-

## Belgian waffle

With homemade vanilla icecream, Summerbird chocolate and forest acid herb.

119,-

## Bleeding chocolate cake

Made from Summerbird chocolate and berry compote.

119,-

## Children's menu

All children s menus are served with vegetables

Sausages with French fries 72,-

Fillet of fish with French fries 72,-

Spaghetti Bolognese 74,-

# DINNER

STARTER	MAIN COURSE
<p><b>White asparagus</b> <i>With fjord trout, beetroot roe, hollandaise sauce and sprouts.</i></p> <p>128,-</p>	<p><b>wild game</b> <i>With pea puree, fresh peas, pickled pearl onions, truffle sauce and radishes.</i></p> <p>282,-</p> <p><b>Beef tenderloin</b> <i>With mustard and Madagascar pepper, for this green asparagus, new small carrots and pickled cherry tomatoes.</i></p> <p>285,-</p> <p><b>Turbot and haddock in the duet</b> <i>With kale, Beurre Blanc, grilled zucchini and small carrots.</i></p> <p>288,-</p>
MIDDLE COURT	
<p><b>Grilled Norwegian longustin</b> <i>With Norwegian longustin mayo, pickled shallots, malt ground, cress and mustard seeds.</i></p> <p>148,-</p>	
JOIN THE FULL EXPERIENCE	
<p>Mix from both classics and dinner, however only 1 main course</p> <p>2 dishes 368,-      2 gl. wine 238,-</p> <p>3 dishes 428,-      3 gl. wine 298,-</p> <p>4 dishes 498,-      4 gl. wine 358,-</p> <p>5 dishes 578,-      5 gl. wine 408,-</p> <p>6 dishes 658,-      6 gl. wine 458,-</p>	
	CHEESE & DESSERTS
	<p><b>Cheese</b> <i>Danish cheeses from. Enghavegaard and Trolldhede with sweet and crispy.</i></p> <p>119,-</p> <p><b>Rhubarbs</b> <i>With vanilla ice cream, local honey and cress</i></p> <p>119,-</p>



# BEVERAGE

SOFT DRINKS				DRAFT BEER																											
<b>Lemonde from Brødrene Adelhardt</b> 32,- <i>Rhubarb, Raspberry, Apple, and Elder flower</i>				<table border="1"> <thead> <tr> <th></th> <th>Small</th> <th>Med.</th> <th>Large</th> </tr> </thead> <tbody> <tr> <td>Tuborg Classic</td> <td>45,-</td> <td>60,-</td> <td>70,-</td> </tr> <tr> <td>Carlsberg pilsner</td> <td>45,-</td> <td>60,-</td> <td>75,-</td> </tr> <tr> <td>Carlsberg 1883</td> <td>45,-</td> <td>60,-</td> <td>75,-</td> </tr> <tr> <td>Grimbergen Double</td> <td>45,-</td> <td>60,-</td> <td>75,-</td> </tr> <tr> <td>Kronenbourg 1664</td> <td>45,-</td> <td>60,-</td> <td>75,-</td> </tr> </tbody> </table>					Small	Med.	Large	Tuborg Classic	45,-	60,-	70,-	Carlsberg pilsner	45,-	60,-	75,-	Carlsberg 1883	45,-	60,-	75,-	Grimbergen Double	45,-	60,-	75,-	Kronenbourg 1664	45,-	60,-	75,-
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<b>SODA</b>				<b>Bottled beer from Warwik Bryghus</b> 69,- Pilsneren "Frk. Friis" 7'eren med hyldeblomst og hvede Schwarzbock'en "Lause" Gandhi IPA																											
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# COFFEE

HOT DRINKS		TIL KAFFEN	
Americano	30,-	<i>Served to 16 pm</i>	
Medium cafetiere (½ liter)	39,-		
Large cafetiere (1 liter)	49,-	Lemon pie with meringue	45,-
Espresso	28,-	Cake of the day	28,-
Macchiato	32,-	3 pieces of handmade chocolate	36,-
Caffe latte	40,-		
Cappuccino	40,-		
Cup of the	20,-		
A pitcher of tea	40,-		
Hot chocolate	38,-		