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*At Arnbjerg Pavillonen 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 tempo, with more space and minimal to none transport.*

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

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*Head chef 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 our waiters.*



# LUNCH

Served from 11.00 am to 3 pm.

## LUNCH DISHES

### "Stjernesked"

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

205,-

### Tatar

With fermented cherry tomatoes, herbel mayo, chips with tomato, yolk fra quail eggs and toasted rye bread.

Purchase fries 25,-

165,-

### The Burger 🍃

With ground beef from Varde Ådal, pickled red onion, cucumber, tomatoes, 2 kinds of cheese and a homemade dressing in brioche bun with fries mixed with truffle and parmesan.

Also available with crispy welfare chicken.

198,-

### Salad Nicoise 🍃

With heart salad, fresh fried tuna with sesame, Kalamata olives, local eggs, beans and homepickled cherry tomatoes.

169,-

### Ribeye steak

Steak of Danish veal with béarnaise butter and fries mixed with truffle and parmesan.

Purchase tomato salad 38,-

298,-

### Bakskuld

Pan-fried in butter with homemade pickles, lemons, cucumber and sprouts served on homemade rye bread.

155,-

## OPEN SANDWICHES

Choose between our delicious open sandwiches

1 stk. 105,-

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

### Smoked salmon

With pickled kale, orange, dill sauce chips, dill and Nocciola Piemonte hazelnuts.

### Homemade herring

Choose between our plain marinated herring with twist of gin or our curry herring. They are served with curry cream, quail eggs, onion rings, watercress and sprouts.

### Cod roe

Our homemade cod roe with morel mayo, lemon, pickled red onions, dill and lingonberries.

### Fish fillet

Of cod toug or dark tough in panko with homemade remoulade and lemon.

### White breas

With mushrooms a la creme made with seasonal mushrooms, truffle and herbs.

# GRO

# OUR CLASSICS

SERVED from 5.00 pm - 9 pm

## Tatar

*With fermented cherry tomatoes, herbel mayo, chips with tomato, yolk fra quail eggs and toasted rye bread.*  
Purchase fries 25,-

165,-

## Carpaccio

*With Havgus cheese, fresh greens, cornichons and roasted pumpkin seeds..*

Purchase Truffel 25,-

138,-

## Salad Nicoise

*With heart salad, fresh fried tuna with sesame, Kalamata olives, local eggs, beans and homepickled cherry tomatoes.*

169,-

## The burger

*With ground beef from Varde Ådal, pickled red onions, cucumber, tomatoes, bacon, cheddar cheese and homemade dressing in a brioche bun with fries mixed with truffle and parmesan.*

Also available with crispy welfare chicken.

198,-

## Grilled salmon

*On appel/artichoke compote, celery puree, onion sauce, parsnip chips and tarragon.*

278,-

## Herregårds steak

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

195,-

## Wienerschnitzel - 250g of veal

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

218,-

## Ribeye

*Steak with bearnaise sauce and fries mixed with truffle and parmesan.*

Purchasing tomato salad 38,-

298,-

## Belgian waffle

*With homemade vanilla ice cream, Summerbird chocolate and forest acid herb.*

119,-

## Lemon tart

*With lemon curd, meringue and berries.*

119,-

## Children's menu

### Spaghetti Bolognese

Panko breaded cod fish with French fries

### Brioche slider burger

*With ground beef from Varde Ådal, cucumber, tomato and onion.*

(Possibility of cheese)

Free choice 98,-

*All children's menus are served with vegetables*

# GRO

# DINNER

STARTER		MAIN COURSE	
<b>Cod Ceviche</b> <i>Made on marinade of chili, lime, coriander and lime with marinated cucumber, avocado and Nocciola Piemont hazelnuts.</i> 158,-		<b>Butter fried halibut</b> <i>On a base of risotto, kimchi, cumbers, pickled beech hats, kale chips, pumkin and shallots.</i> 290,-	
MIDDLE COURT		<b>Pork Wellington</b> <i>Made on pork tenderloin from Varde Ådal, with Varde Ådal ham, muchrooms, celery puree, glazed carrots and beetroot on the side strong glaze.</i> 290,-	
<b>Artichoko soup</b> <i>With confit artichokes, chopped roasted Nocciola Piemonte hazelnuts and pumpkin oil flavored with chili.</i> 168,-		CHEESE & DESSERTS	
JOIN THE FULL EXPERIENCE		<b>Cheese</b> <i>Danish cheeses from, Enghavegaard and Trolldhede with sweet and crispy</i> 119,-	
Mix from both classics and dinner, however only 1 main course		<b>Appel pie</b> <i>With mazarin tart, appel cube, sour creme with lemon and green sprouts.</i> 119,-	
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,-		



# BEVERAGE

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

# COFFEE

HOT DRINKS		TIL KAFFEN
Americano	30,-	<i>Served to 16 pm</i>
Medium cafetiere (½ liter)	39,-	
Large cafetiere (1 liter)	49,-	Today's pie 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,-	

# GRO