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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

### "Stjernes kud"

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

225,-

### Tatar

With pickled beech hats, crispy rice chips with tomato, watercress and toasted rye.

Purchase fries 25,-

175,-

### The Burger

With ground beef from Varde Ådal, browned onions, cucumbers, tomatoes, bacon, 2 kinds of cheese and a homemade dressing in brioche bun made with potatoes served with herb fritters..

Also available with welfare chicken.

198,-

### Caesar salad

With heart salad, welfare chicken, caesar dressing, croutons, slices of Parmesan chesse and home-pickled cherry tomatoes.

198,-

### Angus ribeye steak

With bearnaise sauce and herbs fritters.

Purchase tomato salad 38,-

338,-

### Fish n'chips

Cod in orly batter, fries, sauce tartare, frisse, lemon and aioli.

198,-

### Pasta

Fresh pasta with chanterelle cream sauce, crispy fried welfare chicken, pickled brown beech mushrooms and tomatoes.

178,-

## 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 avosado, dill creme, herbs, radishes and garnish.

### Homemade herring

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

### Eggs on rye

With local eggs from Kathrinelund, herb mayo, dill, handpickled shrimp and lemon.

### Fish fillet

Panko breaded with handpeeled prawns, seafood dressing, dill, herbs and garnish.

### Mushroom toast

Different mushrooms in a la cream with truffle, bacon, herbs and garnish. Served on white bread.

# GRO

# OUR CLASSICS

SERVED from 5.00 pm - 9 pm

## Tatar

*With pickled beech hats, crispy rice chips with tomato, watercress and toasted rye.*

*Purchase fries 25,-*

**175,-**

## Pasta

Fresh pasta with chanterelle cream sauce, crispy fried welfare chicken, pickled brown beech mushrooms and tomatoes.

**178,-**

## Caesar salad

*With heart salad, welfare chicken, caesar dressing, croutons, slices of Parmesan chesse and home-pickled cherry tomatoes.*

**198,-**

## The burger

With ground beef from Varde Ådal, browned onions, cucumbers, tomatoes, bacon, 2 kinds of cheese and a homemade dressing in brioche bun made with potatoes served with herb fritters..

**Also available with crispy welfare chicken.**

**198,-**

## Fish n'chips

Our way with panko breaded fish, pea puree, frisse, lemon and aioli.

**198,-**

## Plaice

With lingonberries, new potatoes, capers, spring onions, parsley, dill, lemon and butter sauce.

**298,-**

## Herregårds steak

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

**195,-**

## Wienerschnitzel - 250g of veal

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

**238,-**

## Angus ribeye steak

*With bearnaise sauce and herbs fritters.  
Purchasing tomato salad 38,-*

**338,-**

## Belgian waffle

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

**119,-**

## Fresh berries

*With sabayon cream and vanilla ice creme.*

**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										
<p><b>Carpaccio of version filet</b> <i>With pickled pumpkin from Kathrinelund, blackberry, parmesan chips, berry glaze and small sprouts.</i></p> <p>198,-</p>	<p><b>Haddock roulade</b> <i>With Herb mince, green onions, glazed beetroot, cranberry and herb bearnaise.</i></p> <p>290,-</p> <p><b>Veal tenderloin</b> <i>With airy mash, browned onions and glazed parsnips from Kathrinelund and chanterelle sauce.</i></p> <p>290,-</p>										
MIDDLE COURT	CHEESE & DESSERTS										
<p><b>Rimmed scallop</b> <i>With glass cabbage, sea buckthorn, apples, sour cream.</i></p> <p>198,-</p>	<p><b>Cheese</b> <i>Danish cheeses with sweet and crispy.</i></p> <p>119,-</p> <p><b>Cheesecake</b> <i>Raspberry cheesecake with berries.</i></p> <p>119,-</p>										
<p><b>JOIN THE FULL EXPERIENCE</b></p> <p>Mix from both classics and dinner, however only 1 main course</p> <table><tr><td>2 dishes 368,-</td><td>2 gl. wine 238,-</td></tr><tr><td>3 dishes 428,-</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></table>	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,-	
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# BEVERAGE

SOFT DRINKS				DRAFT BEER			
<b>Lemonde from Brødrene Adelhardt</b> 38,- <i>Rhubarb, Raspberry, Apple, and Elder flower</i>  <b>Juice from Brødrene Adelhardt</b> 38,- <i>Apple- and Orange juice</i>					Small	Med.	Large
				Tuborg Classic	45,-	60,-	75,-
				Carlsberg pilsner	45,-	60,-	75,-
				Carlsberg 1883	45,-	60,-	75,-
				Grimbergen Double	45,-	60,-	75,-
				Kronenbourg 1664	45,-	60,-	75,-
				Brooklyn Stonewall IPA	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,-	
Espresso	28,-	Today's pie 45,-
Macchiato	32,-	Cake of the day 28,-
Caffe latte	40,-	
Cappuccino	40,-	3 pieces of handmade chocolate 36,-
Cup of the	20,-	
A pitcher of tea	40,-	
Hot chocolate	38,-	

# GRO