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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.*

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# LUNCH

Served from 11.00 am to 3 pm.

## LUNCH DISHES

### "Stjernes kud" Large

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

249,-

### Tatar

Served with pickled red onions, herb mayo, crisps, cress, red onions, and toasted rye bread

Optional: Add fries for 35,-

Optional: Add grated truffle for 45,-

175,-

### Our Seasonal "Caesar Salad"

With Romaine Lettuce, Free-range Chicken, Caesar Dressing, Pickled Radishes, Balsamic Roasted Pumpkin Seeds, Puck Cheese, Avocado, and New Potatoes.

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..

220,-

### Crispy chicken burger

Made with Danish welfare chicken, breaded in panko, served with coleslaw, house-fermented salsa, and homemade dressing in a brioche bun.

Accompanied by crispy fries

220,-

### Angus ribeye steak

With béarnaise sauce and crispy fries. Served with grilled romaine lettuce, pickled tomatoes, and onions

389,-

### Pasta

Fresh spaghetti Cacio e Pepe with a twist. Served with roasted mushrooms and pickled tomatoes

198,-

### Moules Frites

With Danish blue mussels steamed in white wine, crispy fries, and homemade wild garlic aioli.

198,-

## OPEN SANDWICHES

Choose between our delicious open sandwiches

1 stk. 125,-

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

### New Potatoes

Served on rye bread with smoked mackerel rillettes, asparagus crudités, radishes, cress, and salad.

### Arnbjerg toast

Our interpretation of the Danish Skagen toast. Toasted French bread with shrimp in a creamy shellfish dressing, garnished with pickled white asparagus, lemon, and fresh dill..

### Fishfillet

Served on homemade rye bread with remoulade, lemon, asparagus crudités, radishes, and dill

### Avocado

Cultured cream with lumpfish roe mixed with finely chopped shallots, cress, and pickled cubes of red glass cabbage

### Stjerne kaster

Panko-breaded fried fish served on crispy French bread, topped with shrimp, smoked salmon, cucumber, dressing, and lemon.

# GRO

# DINNER

SERVED from 5.00 pm - 9 pm

## STARTER

### Tatar

*Served with pickled red onions, herb mayo, crisps, cress, red onions, and toasted rye bread Optional: Add fries for 35,-  
Optional: Add grated truffle for 45,-*

175,-

### Beef Carpaccio

*Served with truffle mayo, lemon zest, roasted Piedmont hazelnuts, olive oil, pickled mustard seeds, and fresh sprouts.  
Starter or Main Course.*

175/210,-

### Our Seasonal "Caesar Salad"

*With Romaine Lettuce, Free-range Chicken, Caesar Dressing, Pickled Radishes, Balsamic Roasted Pumpkin Seeds, Puck Cheese, Avocado, and New Potatoes.  
Starter or Main Course*

169,-/198,-

### Cured scallops

*With fresh peas, pickled red pearl onions, kohlrabi, herb cream with yuzu, frisée, and wood sorrel*

198,-

## MAIN COURSE

### Wienerschnitzel - of veal

*With fried potatoes, peas, buttersauce, lemon, capers, horseradish and boneless herring.*

259,-

### Angus ribeye steak

*With béarnaise sauce and crispy fries. Served with grilled romaine lettuce, pickled tomatoes, and onions*

389,-

### The burger

*With ground beef from Danish veal, browned onions, cucumbers, tomatoes, bacon, 2 kinds of cheese and a homemade dressing in brioche bun, served with herb fritters..*

220,-

### Crispy chicken burger

*Made with Danish welfare chicken, breaded in panko, served with coleslaw, house-fermented salsa, and homemade dressing in a brioche bun.  
Accompanied by crispy fries*

220,-

### Pasta

*With semi-dried tomatoes, blue mussels, parsley, tomatoes, served in a white wine sauce.*

198,-

### Butter-poached cod

*with pak choi, peas, glazed baby carrots, fresh herbs, beurre blanc sauce, dill oil, and frisée*

290,-

### Beef Tenderloin

*Served with a rich glaze, grilled king oyster mushrooms, glazed baby carrots, peas, pickled onions, and blackcurrants*

290,-

### Moules Frites

*With Danish blue mussels steamed in white wine, crispy fries, and homemade wild garlic aioli.*

198,-

# GRO

# DINNER

## CHEESE & DESSERTS

### Belgian waffle

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

149,-

### Cheese Plate\*

*Featuring four carefully selected cheeses, served with crispy accompaniments and sweet treats.*

149,-

### Strawberries

*Strawberries with mint meringue, elderflower sorbet, and cress*

149,-

### Cured scallops

With fresh peas, pickled red pearl onions, kohlrabi, herb cream with yuzu, frisée, and wood sorrel

### Beef Tenderloin

Served with a rich glaze, grilled king oyster mushrooms, glazed baby carrots, peas, pickled onions, and blackcurrants

### Strawberries

Strawberries with mint meringue, elderflower sorbet, and cress

2 courses: 350,-

3 courses: 400,-

## Children's menu

### Spaghetti Bolognese

Panko breaded cod fish with French fries

### Cheeseburger

*With ground beef, cucumber, tomato and onion.*

### Mini Schnitzel

*With fries and peas*

Free choice 148,-

*All children's menus are served with vegetables*

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## Vegetarian Menu

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### ***The Burger***

*Grilled seasonal vegetables, pickled red onions, cucumbers, tomatoes, two types of cheese, and homemade dressing in a potato-based brioche bun. Served with fries.*

220,-

### **Our Seasonal "Caesar Salad"**

With Romaine Lettuce, Free-range Chicken, Caesar Dressing, Pickled Radishes, Balsamic Roasted Pumpkin Seeds, Puck Cheese, Avocado, and New Potatoes.

198,-

### ***The Pasta***

*With semi-dried tomatoes, blue mussels, parsley, tomatoes, served in a white wine sauce.*

198,-

### **Strawberries**

Strawberries with mint meringue, elderflower sorbet, and cress.

149,-

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# BEVERAGE

SOFT DRINKS				DRAFT BEER			
<b>Lemonde from Bie's</b> 40,- <i>Rhubarb, Blackcurrant, apple, and Elder flower</i>  <b>Juice from Brødrene Adelhardt</b> 40,- <i>Apple- and Orange juice</i>				Tuborg Classic	Small 45,-	Med. 65,-	Large 75,-
				Carlsberg pilsner	45,-	65,-	75,-
				Carlsberg 1883	45,-	65,-	75,-
				Grimbergen Double	45,-		75,-
				Kronenbourg 1664	45,-		75,-
				Mikkeller IPA	45,-	65,-	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 Juleøl Hjertensfryd			
Choose between <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> <b>A new delicious cake every week</b>
Medium cafetiere (½ liter)	39,-	
Large cafetiere (1 liter)	49,-	35,-
Espresso	30,-	
Macchiato	35,-	
Caffe latte	45,-	
Cappuccino	45,-	
Cup of the	30,-	
A pitcher of tea	45,-	
Hot chocolate	45,-	

# GRO