

# À LA CARTE

SERVERES FRA 17:00 - 22:00

## STARTERS


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|   |            |
|---|------------|
| <b>PAN FRIED SCALLOPS</b>   | <b>205</b> |
| <i>Roasted pure of jerusalem artichoke, ponzusauce with truffle, microherbs from "Grønt fra laks"</i>   |            |
| 1, 5, 6, 8, 9   |            |
| <b>BUTTER FRIED BRIOCHE WITH CREAMY SEAFOOD MIX</b>   | <b>205</b> |
| <i>Crab, shrimp, crayfish, red onion and creme fraiche.</i>   |            |
| <i>Served on butter fried brioche bread, topped with chives and freshly grated horseradish.</i>   |            |
| 1, 2, 8   |            |
| <b>CHARCUTERIE (PERFECT TO SHARE ON THE TABLE)</b>  | <b>345</b> |
| <i>Perfect as starter for 2-4 people, or as main course. A selection of cheese, cold cuts, and three types of garnish. Served with craps bread.</i> |            |
| 1, 2, 6A, 7, 11, 12, 13, 14   |            |

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## MAINS

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| <b>GRILLED TOMAHAWK STEAK (FOR TWO PERSONS)</b>   | <b>475</b> |
| <i>Grilled tomahawk from "Grilstad", grilled padrones and bell peppers, baked mushroom with chimmichurri, pommes bistro with spice mix, jalapenonsbernaise sauce.</i> |            |
| <i>This meat requires a long resting time for best result, serving time is 30 minutes minimum.</i>  |            |
| 1, 2, 5, 6, 10, 14  |            |
| <b>PAN FRIED TURBOT</b>   | <b>359</b> |
| <i>Grillet spisskål, ristede småpoteter, hollandaisesaus med gressløk, erter og pepperrot.</i>  |            |
| 1, 2, 7   |            |
| <b>GRILLED DEER</b>   | <b>359</b> |
| <i>Seasonal vegetables baked with honey and black pepper, creamy deer sauce with green pepper and juniper, potato tart with cheese.</i>                               |            |
| 1, 10, 11   |            |
| <b>CONFIT OF DUCK THIGH GRILLED ON CHARCOAL</b>   | <b>335</b> |
| CARROT AND SWEET POTATO PURE, GRILLED BROCCOLINI, DUCK SAUCE WITH SPICES AND ROASTED MINI POTATOES.   |            |
| 1   |            |
| <b>GRILLED CABBAGE </b>  | <b>259</b> |
| <i>Hazelnut and shallots vinaigrette, seasonal vegetables baked with honey and black pepper, hollandaise sauce, potato tart with cheese</i>                           |            |
| 1, 2, 4D, 10  |            |

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## DESSERT

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|   |            |
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| <b>PUMPKIN CAKE</b>   | <b>175</b> |
| <i>Lime and white chocolate cream, salt caramel sauce with pecan nuts, ice cream with stout beer.</i> |            |
| 1, 2, 4E, 6A  |            |
| <b>CHOCOLATE FONDANT VALRHONA</b>   | <b>175</b> |
| <i>Milk ice cream, salt caramel sauce, crispy hazelnuts.</i>  |            |
| 1, 2, 4D, 6A  |            |
| <b>CHEESE PLATTER</b>   | <b>189</b> |
| <i>3 of our best cheeses, marmalade and butter fried 5-spice bread.</i>                               |            |
| 1, 6  |            |

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### Allergener:

|             |               |                |           |           |             |   |
|-------------|---------------|----------------|-----------|-----------|-------------|---|
| 1 Melk      | 4A Mandler    | 4E Pekan       | 6 Gluten  | 6D Havre  | 9 Bløddyr   | 13 Lupin  |
| 2 Egg       | 4B Valnøtter  | 4F Cashew      | 6A Hveite | 6E Spelt  | 10 Selleri  | 14 Sulfitt  |
| 3 Peanøtter | 4C Pistasj    | 4G Pinjekjerne | 6B Bygg   | 7 Fisk    | 11 Sennep   |  Vegetar |
| 4 Nøtter    | 4D Hasselnøtt | 5 Soya         | 6C Rug    | 8 Skaldyr | 12 Sesamfrø |   |

# TASTE OF HUNDHOLMEN

*Kjøkkenet har satt sammen en smaksmeny med det beste fra vårt kjøkken akkurat nå – etter sesong og tilgang.*

## PAN FRIED SCALLOPS

*Roasted pure of jerusalem artichoke, ponzusauce with truffle, microherbs from "Grønt fra laks".*

1, 5, 6, 8, 9

## BUTTER FRIED BRIOCHE WITH CREAMY SEAFOOD MIX

*Crab, shrimp, crayfish, red onion and creme fraiche.*

*Served on butter fried brioche bread, topped with chives and freshly grated horseradish.*

1, 2, 8

## GRILLED DEER

*Seasonal vegetables baked with honey and black pepper, creamy deer sauce with green pepper and juniper, potato tart with cheese.*

1, 10, 11

## CHEESE PLATTER

*3 of our best cheeses, marmalade and butter fried 5-spice bread.*

1, 6

## PUMPKIN CAKE

*Lime and white chocolate cream, salt caramel sauce with pecan nuts, ice cream with stout beer.*

1, 2, 4E, 6A

**799,-**

(PER PERSON)

DRIKKEPAKKE 750,- (5 GLASS VIN)

# HUNDHOLMENS 3-COURSE

## PAN FRIED SCALLOPS

*Roasted puree of jerusalem artichoke, ponzusauce  
with truffle, microherbs from "Grønt fra laks"*

1, 5, 6, 8, 9

## GRILLED DEER

*Seasonal vegetables baked with honey and black pepper, creamy  
deer sauce with green pepper and juniper, potato tart with cheese.*

1, 10, 11

OR

## PAN FRIED TURBOT

*Grilled cabbage, roasted mini potatoes, hollandaise  
sauce with chives, peas and horseradish.*

1, 2, 7

## CHOCOLATE FONDANT VALRHONA

*Milk ice cream, salt caramel sauce, crispy hazelnuts.*

1, 2, 4D, 6A

**625,-**

(PER PERSON)

DRIKKEPAKKE 525,- (3 GLASS VIN)

### Allergener:

|             |               |                |           |            |             |            |
|-------------|---------------|----------------|-----------|------------|-------------|------------|
| 1 Melk      | 4A Mandler    | 4E Pekan       | 6 Gluten  | 6D Havre   | 9 Bløddyr   | 13 Lupin   |
| 2 Egg       | 4B Valnøtter  | 4F Cashew      | 6A Hveite | 6E Spelt   | 10 Selleri  | 14 Sulfitt |
| 3 Peanøtter | 4C Pistasj    | 4G Pinjekjerne | 6B Bygg   | 7 Fisk     | 11 Sennep   | Ⓢ Vegetar  |
| 4 Nøtter    | 4D Hasselnøtt | 5 Soya         | 6C Rug    | 8 Skalldyr | 12 Sesamfrø |            |