

# DEN LILLE **F E D E** RESTAURANT

## God mad & vin til rimelige penge, det er vores vision.

Konceptet er enkelt: 5 og 7 retters menu til hhv. 740,- og 985,- inkl. vinmenu.

Man kan også vælge retterne enkeltvis hvis appetitten ikke rækker til mere.

Spørg tjeneren ang. allergier.

## Delicious food & wine at affordable prices. That's our vision.

The concept is simple: 5 or 7 course menu with wine pairing for 740, -/ 985, -.

You are also welcome to just have a few of the courses. Regarding allergies, please ask your waiter

### SPECIAL OFFERS

**Champagne** 135,-

**Champagne og snacks** 180,-

**Snacks:** 2 slags/kinds 55,-

**The full experience** 1250,-

Champagne- snacks - 7 retter/courses –vin/wine menu – mineral water - Kaffe/coffee- sødt/sweets

Have to be ordered by the entire table/ Skal bestilles af hele bordet

● **Ramsløgssuppe**

Kartoffel, ramsløgolie, syltet blegselleri, crouton 120,-

**Brandade på sej**

● Citrus kosho, eddikedust, braiseret fennikel, friske ærter, ærteblanquette sauce 145,-

**Tilkøb: Rømmø rejer 95,-**

**Flad fisk Florentine**

Spinat, momay sauce, persillerodschips, grønne asparges, fermenteret hvide asparges 165,-

**Tatar på okseinderlår**

Løvtikke emulsion, syltet pak choi, puffet boghvede sour cream n' onion, microcress 165,-

● **Rosastegt gris fra Guldrummet**

Braiseret gris i crouton, sauce på madagaskar peber, pommes Anna, syltet løg, æble / calamansi gel 235,-

**Tilkøb: Foie gras 110,-**

**Benedict ost med peber og hvidløg**

● Solbær kompot, peber knækbrød, langpeber honning 95,-

**Spæde rabarber**

● Sandkage, hvidchokolade crumble, mælkeis på naturmælk, rabarber BG, kørvel 100,-

● **Ramson soup**

Potato, ramson oil, pickled celery, crouton 120,-

● **Saithe Brandade**

Citrus kosho, vinegar dust, braised fennel, fresh peas, light pea blanquette sauce, 145,-

**Add: Rømmø Shrimps 95,-**

**Flat fish Florentine**

Spinach, momay sauce, parsley root chips, green asparagus, fermented white asparagus 165,-

**Beef tartare**

Lovage emulsion, pickled pak choi, crispy buckwheat with sour cream & onion, microcress 165,-

● **Pink roasted pork from Guldrummet**

Braised pork in crouton, madagaskar pepper sauce, pommes anna, pickled onion, apple / calamansi gel 235,-

**Add: Foie gras 110,-**

**Benedict cheese with pepper and hvidløg**

● Blackcurrant compote, pepper crispbread, long pepper honey 95,-

● **Rhubarb**

Sponge cake, white chocolate crumble, milk ice cream, rhubarb gel, chervil 100,-

**5 retter/courses 450,-** 5 retter/courses med vinmenu/with wine pairing 740,-

**7 retter/courses 570,-** 7 retter/courses med vinmenu/with wine pairing 985,-

Retter markeret med: ● er med i 5 retters menuen Courses marked with: ● are included in the 5 course menu

Der kan ved betaling med visse kreditkort/firmakort blive pålagt gebyr