

# 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

● **Blomkålssuppe**

Citrus Kosho, syltet blegselleri, croutons, hyldeblomst olie 120,-

● **Hvide asparges**

Beurreblanc, porre, spidskål, grøn dust, kørvel 145,-

**Tilkøb: Rømø rejer 80,-**

**Ceviche af sandart**

Grønne jordbær, ærter, stikkelsbær, tigemælk, frisé 165,-

**Farseret brissel**

Humberbisque, forårsløg, citronsalt, grillet tomat, microcress 165,-

**Tilkøb: Foie gras 110,-**

**Rosastegt kalv**

- Grillet grønne asparges, brændte nye gulerødder, skalotter, selleripure med røget marv, rødvinsglaze  
Nye kartofler, ramsløg, puffetkartoffel, karse 235,-

**Ostecreme med timutpeber**

- Æble/tranebær compot, mandler, revet granost 95,-

**Hvid chokolade blondie**

- Rabarbersorbet, kakaocreme, valnødder, honning, grøn skovsyre 100,-

● **Cauliflower Soup**

Citrus kosho, pickled celery, croutons, elderflower oil 120,-

● **White Asparagus**

Beurre blanc, leeks, pointed cabbage, green herb dust, chervil 145,-

**Add: Rømø Shrimps 80,-**

**Zander Ceviche**

Green strawberries, peas, gooseberries, tiger's milk, frisée 165,-

**Stuffed sweetbread**

Lobster bisque, spring onions, citrus salt, grilled tomato, microcress 165,-

**Add: Foie gras 110,-**

**Roasted Veal**

- Grilled green asparagus, charred young carrots, shallots, cellery with smoked marrow, red wine glaze, New potatoes, wild garlic, potato crust, cress 235,-

**Cheese Cream with Timut pepper**

Apple/cranberry compot, almonds, grated "Granost" 95,-

● **White chocolate**

Rhubarb sorbet, cocoa cream, walnuts, honey, woodruff. 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