



# CHRISTIANSMINDE

GÆSTFRIHED GÅR ALDRIG AF MODE

## Dinner

### Starters

#### Local-Smoked Salmon

Funen smoked white cheese – cucumber – dill-mayo  
DKK 145.-

#### Scallops

Puree of peas – crumble of chorizo  
DKK 135.-

#### Svendborg Ham

Crispy ryebread – artichoke – truffle-mayo  
DKK 125.-

#### ”The Green”

Mushroom-pie with onions – thyme  
DKK 125.-

### Main Courses

#### Boeuf Bearnaise of 300 g beef

Ribeye – French fries – sauce bearnaise – salad  
DKK 395.-

#### Baked Cod Fish à la grenobloise

Potato-terrine – puree of carrots – Jerusalem artichokes  
DKK 325.-

#### Cockerel Breast

Green lenses – mushrooms – tomatoes – crouton  
DKK 285.-

#### ”The Green”

Cassoulet with butter-beans – celery – onions – parsley salad  
DKK 175.-

### Dessert & Cheese

#### Chocolate fondant

Vanilla ice cream – blackberry coulis – baked white chocolate  
DKK 135.-

#### Selection of Danish cheeses

Homemade crisp bread – tomato-compote  
DKK 145.-

#### Apple Mazarin

Honey ice cream – almonds – sweet-pickled apples  
DKK 125.-

#### ”The Green”

Pear sorbet – almond crunch – crispy pears  
DKK 125.-

#### *Today's Menu*

1 course DKK 195,-  
2 courses DKK 295,-  
3 courses DKK 395,-

#### *Wine Pairing Menu*

2 glasses DKK 195,-  
3 glasses DKK 280,-

*Several dishes are served in “sweet” sizes to our younger guests under 12 years.  
If you have any questions regarding allergens, please ask the staff.*