

MENU



BEVERAGES

OPEN-FACED SANDWICHES	
Herring in mustardsauce with radish, salted elderflower and p	95 parsley.
The castle's haysmoked salmon with wild garlic, creme fraiche and herbs.	95
Potato with smoked cheese, pickled leekflower and ham from Birthesminde.	95
Chicken salad with celeriac, mushrooms, pickles and cabbage from the fields.	95
CHEESE	
3 selected cheeses with sourdough 'knækbrød' and compote.	125
CAKE	
The castle's carrot cake with cream cheese.	65
Tart with sunflowermazarin, caramelized apple and vanilla cream.	65
Belgian Waffle with mint, white chocolate and blackcurrants.	65
COFFEE & TEA	
Americano	35
Double espresso	35
Cortado	40
French press coffee	40
Caffe Latte	50
Cappuccino	50
Hot cocoa	55

SOFT DRINKS	
Soda from Naturfrisk	40
Local apple juice	40
Juice from Naturfrisk or Sidinge	45
Filtered water from Waseen	45
See our selection at the counter.	
BEER	
Local beer Bottle 50cl Bottle 33cl Can 33cl	75 65 45
To ØI from Svinninge. Canned beers.	50
Small draft beer 35cl	45
Large draft beer 45cl	65
See our selection at the counter.	
WINE	
A glass of sparkling wine	135
A glass of rosé	95
A glass of white wine	95
A glass of red wine	95
If you are interested in a bottle of wine, please feel free to explore our wine room in the stables.	

Information on the content of allergenic ingredients in our dishes can be obtained by contacting your waiter.



55

Tea from A.C. Perchs

Black tea, white tea, green tea

