

SMALL COURSES

French oysters Gillardeau 45 á piece
Lumsk trimmings

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Caviar

French Prunier with potato blinis
red onions, chives, creme fraiche and quail
egg

30 grs. 650 - 50 grs. 900

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Eco trout from Bisserup
Pickled late summer berries
and cream

210

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Fried cod roe
Creamed roe, grilled bread
Lemon

195

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Beef tartare
Sorrel, smoked mayo
Dried grated egg yolk
Starter 195 - Main 265

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BIGGER COURSES

Turbot fried on the bone
White potatoes
Steamed Brussels sprouts in chive oil
Sauce Hollandaise

425

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Fried eco chicken from Hopballe
Steamed winter vegetables
Capers vinaigrette
Crushed potatoes turned in yoghurt

375

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Testing course

- please, ask your waiter -

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Opening hours:

Lunch Monday-Saturday
Dinner Wednesday-Saturday

Parties may be arranged all days
SAISON FOOD for catering

LUMSK MENU

Salted and smoked scallops
Beetroot tartare
Oyster creamed watercress

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North Sea bisque
Baked cod
Jerusalem artichokes and chives

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Fried sweetbread and braised breast of veal
Burned onions, cabbage shoots
Blanquette sauce

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Choice of good cheeses and/ or
One of tonight's dessert

3 courses kr. 555

Xtra course kr. 135

LUMSK VEGETABLE MENU

Celeriac salad
Celery, smoked mayo, apples and ramson

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Leek terrine
on eco winter leeks
Horseradish and Brussels sprouts

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Small savoy cabbage
Potato puré
Truffle, chives and foamed chees

2 courses kr. 335

3 courses kr. 435

-Add cheese or dessert 135-

CHEESE AND DESSERT

Choice of Nordic and Southern cheeses
from trolley

195

3 kinds of cheese

125

Choose one of tonight's desserts

- please, ask your waiter -

135

Evening kiss
with or without coconut

35