

SMALL COURSES

French oysters Gillardeau 45 dkr. á piece
Lumsk trimmings

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Caviar
red onions, chives, creme fraiche
30 grs. 650 / 50 grs. 900

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GRILLED NORWEGIAN LOBSTER
White asparagus, hollandaise
and green tabasco
245

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CEVICHE OF HALLIBUT
Green Asparagus,
horse radish, cucumber
215

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VOL AU VENT
Veal sweetbread, morel
& mushroom sauce
225

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ASPARAGUS (V)
Pickled mustard seeds, elderflower
and thyme
195

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LARGER COURSES

MIX OF VEGETABLES (V)
Celeriac crème and
a herbal white wine sauce
245

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DANISH DOE
grilled salad, Lard from Trolldgaarden
and marsala sauce
365

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DANISH MATURED ENTRECOTE
pommes fondant, chard
and truffle sauce
425

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POACHED WHITE FISH
Grilled lobster, mint
and a fish fumé
365

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LUMSK MENU

CHEVICHE OF HALLIBUT
Green asparagus,
horseradish and cucumber

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POTATO PURÈ
Lump fish roe, pickled white asparagus
and potato chips

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POACHED FILET OF LEMON SOLE
Green asparagus, spring vegetables
and fish fumé

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595

LUMSK VEGETABLE MENU

ASPARAGUS
Pickled mustard seeds, elderflower
and thyme

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VARIATION OF ONION
Ramson and onion bouillon

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MIX OF VEGETABLES
Celeriac crème and herbal white wine sauce

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495

CHEESE AND DESSERT

Choice of Nordic and Southern cheeses
195

3 kinds of cheese
135

RHUBARB TARTE
Custard and milk ice cream
135

STRAWBERRIES
Caramel and vanilla ice cream
135

Small evening kiss
with or without coconut
55

Opening hours:

*Lunch Monday-Saturday
Dinner Wednesday-Saturday
Parties may be arranged all days*