



## SMØRREBRØD I BARK / OPEN-FACED SANDWICHES IN BARK

Serveres kl. 12.00 – 16.00 / Served from 12:00 PM – 4:00 PM

Vi anbefaler 2 stk. pr. person. / We recommend 2 pieces per person.

95 pr. stk. / per piece

PANERET RØDSPÆTTE med rejesalat, grillet citron og dild  
BREADED PLAICE with shrimp salad, grilled lemon and dill

SMILENDE ÆG med håndpillede rejer, citronmayonnaise, paprika og karse  
SOFT-BOILED EGG with hand-peeled shrimp, lemon mayo, paprika and garden cress

ROSASTEGT OKSE med grov pickles, sprøde og syltede løg, friskrevet peberrod og urter  
ROSÉ VEAL with coarse pickles, crispy and pickled onions, freshly grated horseradish and herbs

AVOCADO med drænet hytteost rørt med dild, syltede løg og ristede pinjekerner, (Vegetar)  
AVOCADO with strained cottage cheese mixed with dill, pickled onions and toasted pine nuts, (Vegetarian)

SALTBAGT SELLERI med ærtehummus, syltede løg, crudité af bladselleri og urter, (Vegansk)  
SALT-BAKED CELERIAC with pea hummus, pickled onions, celery crudités and herbs, (Vegan)

## SNACKS

NOCELLARA OLIVEN  
NOCELLARA OLIVES  
49

SMÅ ØL PØLSER  
SMALL BEER SAUSAGES  
49

RØGET MANDLER  
SMOKED ALMONDS  
49

KARTOFFELCHIPS med eddikepulver  
POTATO CHIPS with vinegar powder  
49

KARTOFFELCHIPS med trøffe  
POTATO CHIPS with truffle  
49

## FORRETTER / STARTERS

RØRT OKSETATAR med confiteret æggeblomme, skalotteløg, cornichoner, kapers, syltede sennepskorn & trøffel emulsion  
BEEF TARTARE with confit egg yolk, shallots, cornichons, capers, pickled mustard seeds and truffle creme  
155

GRILLET BLÆKSPRUTTE, confiteret kartoffel, tørret oliven, lime aioli, chimichurri & citrusmarineret urtesalat  
GRILLED OCTOPUS, potato confit, dried olives, lime aioli, chimichurri and lemon marinated herb salad  
145

SALTET KULMULE, aske, agurk, perleløg, kærnemælk & røget dild  
SALTED HAKE, ash, cucumber, pearl onions, buttermilk and smoked dill  
145

STRACCIATELLA, ristet surdejsskrumme, piment d`espelette, salte ansjoser, basilikum & San Marzano tomat  
STRACCIATELLA, grilled sourdough, piment d`espelette, salty anchovies, basil and San Marzano tomato  
145

CREMET GRÆSKARSUPPE med kokosskum, puffede kerner & dehydreret græskar  
CREAMY PUMPKIN SOUP with coconut foam, puffed seeds, and dried pumpkin  
135

## SALAT / SALAD

CÆSARSALAT med romaine salat, cæsar dressing, kylling, bacon & parmesan  
CEASAR SALAD with romaine lettuce, caesar dressing, chicken, bacon and parmesan  
165

SALAT CAPRESE med San Marzano tomat, stracciatella, basilikum & balsamico glaze  
SALAD CAPRESE with San Marzano tomato, stracciatella, basil and balsamic glaze  
145

## HOVEDRETTER / MAIN COURSES

GRILLET KALVERIBEYE mGrillet Kalveribeye fra Himmerland med chimichurri, perleløg, sauce bordelaise & citrusmarineret urtesalat  
GRILLED VEAL RIBEYE from Himmerland with chimichurri, pearl onions, sauce bordelaise and lemon marinated herb salad  
285

GRILLET SUPREME KYLLINGE BRYST med palmekål, kartoffelpure, brunet smør & soya  
GRILLED SUPREME CHICKEN BREAST with black cabbage, potato pure, brown butter and soya  
245

STEGT KULMULE med skummet muslinge fume, purløg, fennikelsalat, & sprød tapioka  
FRIED HAKE with mussels foam, chives, fennel salad, and crispy tapioca  
245

RISOTTO med vilde svampe, creme fraiche, persille olie, tomater & revet parmesan  
RISOTTO with wild mushrooms, sour crème, parsley oil, tomatos and parmesan flakes  
235

LINGUINE med sorte tigerrejer, hvidløg, persille, confiteret tomat, baby spinat & revet pecorino ost  
LINGUINE with black tiger prawns, garlic, parsley, tomato confit, baby spinach and grated pecorino cheese  
235

GRILLET BLOMKÅLS STEAK med baba ghanoush, soya cashew, granatæble & citrusmarineret urtesalat  
GRILLED CAULIFLOWER STEAK with baba ghanoush, soya cashew, pomegranate and lemon marinated herb salad  
185

BARK BURGER I kartoffelbolle med modnet cheddar ost, salat, syltede løg, tomat, lime aioli & røget ketchup.  
Serveres med pommes frites & mild chili mayonnaise  
BARK BURGER in potato bun with mature cheddar cheese, lettuce, pickled onion, tomato, lime aioli and smoked ketchup  
Served with French fries and mild chili mayonnaise  
245

Vælg mellem okse, kylling eller vegansk / choose between beef, chicken or vegan

BARK BURGER grilles over åben ild. Vi steger din okseburger medium, medmindre du beder om andet  
BARK BURGER is grilled over an open fire. We grill your beef burger medium, unless you ask otherwise

## TILBEHØR / SIDE ORDERS

KNUST KARTOFFEL med persille & citron  
CRUSHED POTATOES with parsley and lemon  
65

GRØNNE BØNNER med citron vinaigrette, skalotteløg & soya cashew  
GREEN BEANS with lemon vinaigrette, shallots and soya cashew  
65

SALTBAGT SELLERI med chimichurri  
SALT BAKED CELERIAC with chimichurri  
65

ROMAINE SALAT med cæsar dressing, croutoner & parmesan  
ROMAINE LETTUCE with Caesar dressing, croutons and parmesan  
65

GRØN SALAT med skalotteløg & citron vinaigrette  
GREEN SALAD with shallots and lemon vinaigrette  
55

POMMES FRITES  
FRENCH FRIES  
55

SØDE KARTOFFELFRITTER  
SWEET POTATO FRIES  
55

LØGRINGE  
ONION RINGS  
55

## DESSERTER / DESSERTS

EFTERÅRSPÆRE, mørk chokolade, havtorn, vanilje & hasselnød  
AUTUMN PEAR, dark chocolate, sea buckthorn, vanilla, and hazelnut  
110

ANANAS, rom, vaniljeis fra RYÅ & kokos  
PINEAPPLE, rum, vanilla ice cream from RYÅ and coconut  
110

CREME BRULEE, havtorn & lakrids  
CRÈME BRULÉE, sea buckthorn and licorice  
110

DAGENS IS serveret med bærkompot  
ICE CREAM OF THE DAY served with berry compote  
95

ARLA UNIKA OSTE med chutney, rosmarin flager og grissini  
ARLA UNIKA CHEESES with chutney, rosemary flakes and grissini  
145

## BØRNEMENU / KIDS' MENU

Alle retter serveres til børn under 12 år  
All dishes are served to children under 12 years of age

PENNE BOLOGNESE  
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110

CHEESEBURGER med pommes frites & ketchup  
CHEESEBURGER with french fries and ketchup  
110

KYLLING NUGGETS med pommes frites & ketchup  
CHICKEN NUGGETS with french fries and ketchup  
110

DAGENS IS med puf sukker  
ICE CREAM OF THE DAY with puff sugar  
75