

MUNDHELD

Something to start with

Wadden Sea oysters with vinaigrette and lemon

3, 6 or. 9 pcs. 130 | 220 | 300

Prunier caviar with small blinis and accompaniments

30 gr. 430 DKK

Champagne, olives, and salted nuts

200 DKK

3 small snacks from the kitchen

120 DKK

Mundheld's bread and accompaniments

60 DKK

A la carte

White asparagus with Hollandaise, shrimp from Rømø, and chervil

185 DKK

Crab salad on waffle with marinated herring roe and cucumber

180 DKK

Cured langoustine with tomato, Batak pepper and dill

195 DKK

Tatar of Danish gastro veal with ramson, potato tuil and Morrel creme


170 DKK

Fried Halibut with green asparagus, smoked mussels and mussel sauce

175 DKK

Seawolf poached in olive oil with oyster foam and celery

185 DKK

 **Grilled Little Gem lettuce with cauliflower, tomato and watercress creme**

170 DKK

60g Wagyu ribeye 5A 10-12 with ramson, red wine sauce, and cress

240 DKK

Turbot on bread with sauce Blanquette roe and chives

270 DKK

Beef tenderloin with onion purée, Bordelaise sauce, and truffle

370 DKK

New potatoes from Loklindt with lovage butter

65 DKK



3 cheeses from our cheese trolley with compote and crisp

180 DKK | thereafter 55 DKK per cheese

Rhubarb crumble with vanilla ice cream

120 DKK

Gooseberry clafoutis with icecream, gooseberries and elderflower

120 DKK

Cathrine's homemade petit fours

70 DKK

MENU

Mundhelds 4-course menu composed by the head chef

600 DKK

4 glasses of matching wine

500 DKK