AKS LUNCH & DINNER

Opening hours: Lunch 12:00–16:00, Dinner 17:30–22:00
Latest table reservations at 14:30 and 20:30 respectively

SNACKS AND CHAMPAGNE – 175

STARTERS:

SOUP OF THE DAY
ask your server

SALMON TIMBALE
lobster mayo – pickles – shrimp – cabbage salad – lobster tail

THE MILL'S PÂTÉ
crispy ham – pickles – dry-salted bacon – Cumberland sauce – bread

MAIN COURSES:

THE POULTRY
confit duck leg from Gråsten – pumpkin purée – pickles – orange sauce – potatoes – cabbage

THE FISH
baked fish – pommes duchesse – white wine/lemon sauce – root vegetables

THE OX
spice-seared choco sashi beef – beetroot purée – sautéed mushrooms – potatoes – port wine/red wine glaze
(additional charge for menu +75)

DESSERTS:

RICE PUDDING ICE CREAM ON ALMOND BASE
cherry sorbet – sea buckthorn

GLÖGG-MARINATED PEAR
vanilla cream – crisp garnish – burnt white chocolate – sweet preserves

CHEESE OF THE DAY
4 types of cheese – nuts – honey – sourdough crispbread and house-preserved blackcurrants with rum

2-course menu – 395
3-course menu – 465
4-course menu – 535

Children's menu and vegetarian dishes: Ask the staff

Information about allergens: For questions regarding allergenic ingredients in our dishes, please contact our staff.