

# LUNCH AT

## DARLING

12:00 - 16:00

**Courgette and leek soup - 149**  
**Vesterhavs cheese**

**Grilled chicken Caesar salad 169**

**Darling's "fish n' chips" 159**  
**sauteed peas - remoulade**

**Cheddar melt burger 189**  
**200g beef burger - melted**  
**cheddar cheese - caramelized onions**  
**- pickled jalapeños - aioli**  
**Served with fries and truffle mayo**

**Creamy pasta - mushrooms - 179**  
**black winter truffles**



## CHRISTMAS MENU

**Cured salmon tartare - dill emulsion - lemon zest - capers - shallots - mustard seeds - rye bread crostini**

**Slow-cooked pork neck - apple purée - chestnut cream - red cabbage - crispy pork skin**

**Risalamande - Amarena cherries - caramelized almond tuile**

## CHRISTMAS MENU VEGETAR

**Beetroot tartare - red currants - horseradish emulsion - rye bread crostini - chervil**

**Pumpkin & jerusalem artichoke - pithvier - black truffle sauce**

**Risalamande - Amarena cherries - caramelized almond tuile**

**MENU 379**

**WINEMENU 2 glasses 199**

**WINEMENU 3 glasses 279**

**Water ad libitum - sparkling or still 25,- /person**

**Allergenes: G-Glutenfree, L-Lactosefree, V-Vegetarian, N-Nuts**

# A LA CARTE

-SERVED ALL DAY-

## STARTERS

- Grilled prawn - garlic butter - piment d'espelette - lemon 99  
G
- Hummus - sunflower seed ragout - pickled onions 89  
V, G, L, N
- Fried calamari - yoghurt dill sauce 89
- Padron peppers - Vesterhavs cheese - lemon 69  
G, V
- Cured salmon tartare - dill emulsion - lemon zest - capers - shallots - mustard seeds - rye bread crostini 99  
V
- Caesar salad: grilled baby gem - caesar dressing 89  
parmesan - panko crumble  
V, N
- Beef tartare - pickled mustard seeds - egg yolk emulsion 99  
herb salad  
G, L

## MAINS

- Slow-cooked pork neck - apple purée - chestnut cream - red cabbage - crispy pork skin 189  
G
- Rib Eye - Served with madeira sauce - french fries 299  
G, L
- Beef tartare - pickled mustard seeds - egg yolk emulsion - green salad - fries 189  
G, L
- Poached hake - beluga lentils - fennel - beurre blanc - chervil 189  
G
- Fries - Vesterhavs cheese - Truffle mayo 79
- |                       |    |
|-----------------------|----|
| Ketchup               | 10 |
| Truffle Mayo          | 15 |
| Refill Bread & Butter | 25 |

## CHEESE & DESSERTS

- 3 cheeses - crispy crackers - apricot marmalade 129  
G, V, N
- Pumpkin mousse - cardamom ice cream 99  
V, G
- Risalamande - Amarena cherries - caramelized almond tuile 99  
V
- Crème brûlée - liquorice ice cream 99  
V
- Vanilla ice cream- salted caramel 99  
V, G
- 3 assorted macarons 79  
G, V

## FOR OUR LITTLE ONES

- Fettuccine bolognese - parmesan 79
- Fish fillet - veggies - remoulade 89

## HAPPENINGS

### "Cava-Bingo"

3 bottles of cava, are given away, to 3 lucky guests.

### "Happy Hour"

Every day from 21:00-closing

### ---NEW YEAR'S EVE---

5-course menu

799,-