

aftensMAD

from 17.00



focaccia

with olive oil 30

olives

marinated 45

stracciatella

with salted lemons and olive oil 85



julesalat

endive salad with fresh oranges, celery and walnuts 85

liver terrine

made of Birthesminde pork with gløgg plums and brussel sprouts 95

beetroot

semidried beetroot with caramelized pear and fresh goat cheese 85



pasta rosette

filled with zucchini and winter spinach
gratinated in creamy tomato sauce 125

torsk

with red bell peppers, olives, leeks and beluga lentils 165

dådyr

émincé of fallow deer served with mushrooms,
spätzli and red cabbage 175



lemon and bergamot

granité served with vodka 55/75

chocolate moelleux

served with cherry compote and whipped cream 95

hampe- & gedeost

served with crackers and orange marmalade 80

snack pack

focaccia, stracciatella,
beetroot & olives 195

4-course menu

For the whole table
pr. person 345



All our food is **homemade**. All our products are **organic** and, whenever possible, from **Denmark!**
If you have any questions or allergies – feel free to ask! To get updates, follow us on Instagram: @tilda.og.karl