

Lunch

All prices in DKK.

Dagens smørrebrød - Danish open sandwiches · 175 DKK

Two pieces. Please ask about today's selection.

Postgaarden's stjerneskud · 239 DKK

Fried and steamed white fish, prawns and Choron sauce.

Free-range chicken salad · 165 DKK

Crisp croutons, herbs and Parmesan dressing.

Luxury prawn sandwich · 175 DKK

Hand-peeled prawns on butter-fried bread with a soft-boiled egg, lemon and mayonnaise.

Tartlet · 175 DKK

Confit Danish chicken in a creamy sauce with onions and mushrooms.

Omelette · 179 DKK

Bacon, onion and Vesterhavsost cheese. Salad tossed in vinaigrette.

Entrecote of Danish welfare-reared veal · 295 DKK

Pepper sauce, crispy fries, cabbage and onions.

Children's menu

Vegetable snacks with yoghurt dip · 35 DKK

Pasta Bolognese · 95 DKK

Free-range chicken nuggets with fries · 95 DKK

Coffee and cake

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Filter coffee, cup · 30 DKK

Filter coffee, pot · 75 DKK

Tea, cup · 35 DKK

Tea, pot · 60 DKK

Double espresso · 35 DKK

Americano · 40 DKK

Cappuccino · 45 DKK

Cafe latte · 45 DKK

Hot chocolate with whipped cream · 45 DKK

Iced coffee with syrup · 45 DKK

Cookies · 35 DKK

Baked with almonds and chocolate.

Mariebolle pastry · 55 DKK

With vanilla cream and compote.

Shortcrust tart · 55 DKK

With apple, pistachio and caramel.

Gateau Marcel · 65 DKK

Rich, creamy and airy chocolate cake.

Cheese sandwich · 55 DKK

Gammel Knas cheese and butter.

Dinner menu

The kitchen is open from 17:30 to 20:00. The restaurant closes at 21:00.

All prices in DKK.

Menu and extras

Three bite-sized snacks · 75 DKK

Chef's three-course menu with snacks · 465 DKK

Coffee and sweets · 75 DKK

Wine pairing · 325 DKK

Bread and butter · 25 DKK

Refills included.

Starters

Beef carpaccio · 135 DKK

Pickled mushrooms, fermented garlic, dried cheese and croutons.

Prawn cocktail · 135 DKK

Roe, horseradish cream, salad leaves and herbs.

Baked beets · 135 DKK

Golden beets, pickled mushrooms, HavGus cheese cream and croutons.

Glazed morels · 165 DKK

Chicken souffle, spinach and foamed sherry sauce.

Pan-fried langoustine · 165 DKK

Golden beets and foamed bisque.

Dinner menu

The kitchen is open from 17:30 to 20:00. The restaurant closes at 21:00.

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Main courses

Baked fish · 288 DKK

Leek steamed in butter, baked carrots and foamed Vesterhavssost cheese sauce.

Postgaarden's crispy veal schnitzel · 295 DKK

Pan-fried potatoes, butter sauce with garnish and seasonal vegetables.

Entrecote of Danish welfare-reared veal · 395 DKK

Pepper sauce, crispy fries, fried onions and cabbage.

Bertel's organic pork neck · 288 DKK

Caramelised onion puree, salt-baked celeriac and a rich reduced jus with sage and lemon.

Vegetarian dish · 248 DKK

A selection of the best vegetables in season, with a creamy Vesterhavssost cheese sauce.

Desserts and cheese

Three Danish cheeses from Arla Unika · 115 DKK

Compote and crackers.

Apple dessert with white chocolate parfait · 110 DKK

Crunchy almonds and caramelised milk sauce.

Dark berries and sorbet · 110 DKK

Preserved berries, chocolate mousse and blackberry sorbet.