

Smørrebrød

(Open faced sandwiches)

Beet-cured salmon

chive mayo
pickled red onions
crumble - frisée salad
125.-

Potato

new potatoes
smoked cheese - cress
roasted onions - radishes
95.-

Hopballe Mill (local)

chicken

pickled mushrooms
asparagus - potato chips
105.-

Pork from Duroc pig

IPA - apple
cracklings - onions
105.-

Warm Lunch

Whole roasted plaice

new potatoes - capers
parsley
215.-

Pan-fried halibut

leek - buttermilk - chervil
225.-

House ravioli

browned butter - herbs
185.-

Hopballe Mill (local)

chicken

puff pastry
summer vegetables
North Sea cheese
215.-

Tomato

Tomatoes - preserve
stracciatella - basil - nuts
165.-

Sweets

Berry tart

75.-

Dessert of the day

95.-

Kids

Breaded chicken

potato of the day - dip
89.-

After hours

from 3 pm:

House Panini

75.-

All prices are stated in Danish Kroner and are inclusive of VAT and service charges.



Coffee & Tea

Emeyu tea	45.-
Americano	45.-
Cappuccino	50.-
Café Latte	50.-
Cortado	35.-
Espresso	35.-
Chai Latte	50.-
Irish Coffee	85.-
Double shot	+5.-

Water and Soft Drinks

Depanneur sodas

Arancia (orange)	40.-
Arancia Rosa (blood orange)	40.-
Limonata (lemon)	40.-

Møn juices

Elderflower	45.-
Rhubarb	45.-

NODA

Pink Grapefruit	28.-
Ginger Lemongrass	28.-
Mango Passion	28.-

Sodas

Coca Cola *non-organic	40.-
Coca Cola Zero *non-organic	40.-

Water still/sparkling

per person	35.-
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All beverages
are organic*

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Bubbles

Glass / Bottle

Cava Bodegas Olcaviana "Ananto" - Spain	75.- / 425.-
Champagne Robert Barbichon, Blanc des Noirs - France	895.-

White Wine

Glass / Bottle

2022 Pinot blanc Paul Blanc, Alsace - France	425.-
2023 Sancerre, Dauny, Sauvignon Blanc, Loire - France	495.-
2021 Coudoulet de Beaucastel, Bourboulenc, Marsanne, Viognier, Rhone - France	695.-
2022 Arivi, Pecorino, Abruzzo - Italy	75.- / 365.-
2022 Poggiofondo, Vermentino, Toscana - Italy	95.- / 450.-
2022 Chop Chop Kaufmann, Riesling, Rheingau - Germany	95.- / 450.-
2022 Edelbauer, Grüner Veltliner - Austria	485.-
2022 Chardonnay, W. Heinrich - Austria	95.- / 450.-
2022 Soho, Sauvignon Blanc, Marlborough - New Zealand	95.- / 450.-

Rosé Wine

Glass / Bottle

2022 Ch. Roubine, Cinsault, Provence - France	85.- / 395.-
2022 Poggio al Sole, Sangiovese, Toscana - Italy	75.- / 365.-

Red Wine

Glass / Bottle

2020 Les 3 Village Ch. la Croix des Pins, Rhone - France	85.- / 395.-
2021 Gigondas les Dessous des Dentelle, Rhone - France	585.-
2020 Ch. Cantemerle 5. cru Haut Medoc - France	695.-
2021/22 Arivi, Montepulciano, Abruzzo - Italy	75.- / 365.-
2021 Dacapo, Barbera d'Asti, Piemonte - Italy	450.-
2020 Bodega Tomas Cusine, Garnacha, Tempranillo, Syrah, Costa del Segre - Spain	85.- / 425.-
2020 Raywood, Cabernet Sauv. Central Coast - USA	425.-

NB. If you desire other wines or a wine menu tailored to your meal, we would be happy to provide an offer for this.

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Beers

Draft Beer (Depanneur) 40 cl.

Bajeur Pilsner, 5.0%
Solstrejf (Sunbeam) IPA, 6.0%
58.-

Bottled Beer (Møn) 33 cl.

Kong Asgers Wheat, 4.7%
Queen Fanes Brown Ale, 5.3%
Stege Red Classic, 5.0%
52.-

Bottled Beer (Møn) 33 cl.

Non alcoholic
Magleby Classic, 0.5%
Damsholte IPA, 0.5%
50.-

A selection of spirits, liqueurs, and digestifs is available; please ask your waiter.

Cocktails

Aperol Spritz 95.-

Little Rose
berry syrup - Malfy gin
Cointreau Toppes - Rose
Lemonade
110.-

Rhubarb Mojito
cane sugar - mint - lime - rum
rhubarb juice - soda water
110.-

Gin Hazz
mango syrup - gin - Limonata
(lemon soda)
110.-

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All cocktails are available in non-alcoholic versions.

This menu includes both alcoholic and non-alcoholic options to cater to various preferences, with an emphasis on organic ingredients. If you need any further translations or have any more questions, feel free to ask!

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