

TOLDBODENS SET MENUS

LET US HELP YOU CHOOSE

Is it difficult to pick the pieces? Choose a set menu! The menus are arranged on platters and served with homebaked bread, rye bread, butter and lard

The herring

ONE SERVING

Marinated ripened herring

Served with red onions and capers

Pickled herring

Served with onions and capers

Fried herring

Fried with mustard and onion compote.
Served in own brine

Curried herring

Served with Danish apples and chopped free-range eggs

PRICE DKK 175 PER PERSON

PAIR YOUR HERRING WITH SCHNAPPS

Rød Aalborg	3 cl DKK 30 / 6 cl DKK 50
Linie Akvavit	3 cl DKK 35 / 6 cl DKK 60
Toldboden's homemade	3 cl DKK 40 / 6 cl DKK 70
1 bottle - free choice	DKK 600

BEERS AND SMØRREBRØD IS A MATCH

Øko Royal Pilsner/Classic	0,4 L DKK 55
Royal Xmas	0,4 L DKK 60
Herslev Weissbeer	0,4 L DKK 70

Small menu

1. SERVING

Marinated ripened herring

Served with red onions and capers

Curried herring

Served with Danish apples and chopped free-range eggs

Salmon

Rimmed salmon with star anise, cloves, cinnamon and dill.
Served with smoked cream cheese from Funen and pickles

Eggs & shrimps

Hand-peeled fjord shrimps and free-range eggs. Served with seasonal greens and kale-seaweed mayo

2. SERVING

Roasted beef fillet

With salt-baked parsley root, roasted walnuts and pickled quinces

Pork rib roast

Stuffed with dried berries and roasted hazelnuts. Served with blackcurrant-braised red cabbage, Christmas spices and flavored with port wine

3. SERVING

Risalamande

With cherry-sauce flavoured with vanilla and amaretto and topped with crispy almond-nougatine

PRICE DKK 245 PER PERSON

Large menu

1. SERVING

Marinated ripened herring

Served with red onions and capers

Pickled herring

Served with onions and capers

Fried herring

Fried with mustard and onion compote. Served in own brine

Curried herring

Served with Danish apples and chopped free-range eggs

2. SERVING

Crispy cod

Served with oven-baked leeks with pickled shallots, crispy greaves and homemade mayo

Salmon

Rimmed salmon with star anise, cloves, cinnamon and dill. Served with smoked cream cheese from Funen and pickles

Eggs & shrimps

Hand-peeled fjord shrimps and free-range eggs. Served with seasonal greens and kale-seaweed mayo

3. SERVING

Confit de canard

With rustic winter kale with herbs and Danish apples marinated in apple cider vinaigrette

Hay cooked ham

With an apple salad of Danish apples and sweet mustard

Roasted Danish pork sausage

With traditional stewed cabbage with cream and grated nutmeg

Roasted beef fillet

With salt-baked parsley root, roasted walnuts and pickled quinces

Pork rib roast

Stuffed with dried berries and roasted hazelnuts. Served with blackcurrant-braised red cabbage, Christmas spices and port wine

4. SERVING

Risalamande

With cherry-sauce flavoured with vanilla and amaretto.
Topped with crispy almond-nougatine

Brie & cornflower

With quince-compote and butter roasted rye bread

PRICE DKK 325 PER PERSON