

## A LA CARTE

Pickled herring, cured and dried egg yolk, pickled red onions  
from Rabarbergaarden

- served with rye bread from our farm bakery

110.-

Egg salad, chives, crunchy rye and fat crisp made on pork from  
Rabarbergaarden

- served on sourdough bread from our farm bakery

155.-

Smoked and rimmed salmon from the Faroe Island, served as  
tatar with fresh goats' cheese from Tothaven and herbs from  
Rabarbergaarden

- served with bread from our farm bakery

155.-

Fresh cheese made on organic cow's milk, lightly smoked,  
served with radishes & chives from Rabarbergaarden

145.-

Salad with a variety of organic vegetables from  
Rabarbergaarden & Andelsgårde, served with herb cream  
dressing

145.-

Butter-fried haddock, herb dressing made on organic herbs  
from Rabarbergaarden

185.-

Organic Danish cheeses, Mirabelle jam & homemade crispbread

125.-

Butter cake served with white chocolate

135.-

Slow raised sourdough bread from the farm bakery & organic  
Danish butter

20.-/pers.



## Friday - Sundag LUNCH MENU 3 courses

Cod salad, served with crudité & herbs from Rabarbergaarden

Beef ragout, served with carrot puree, baked onions from  
Rabarbergaarden & fresh vegetables from Andelsgårde

Butter cake served with white chocolate

Menu kr. 395.-

Menu with 2 glass wine parring kr. 595.-

Menu med 2 glass non-alcoholic parring kr. 495.-



We love to welcome children in our restaurant, and believe that they should be served the same high standards as their grown up's. Therefore, this menu is also a childrens menu. However, we recognize that children are smaller persons, with less room for large servings. Wich means that we offer children under the age of 8 years half portion and half price, and a serving where we secure that they can identify what they are served. We have made one special dish for children only børn under 8 år få halv portion til halv pris, hvor vi anretter retterne børnevenligt, og så har vi lavet en ekstra ret specielt til børn.

Fried fish fillet, green crem dressing & crudité of organic  
vegetables

125.-

## Water

Water, local sparkling or still 45.-/pitcher

## Lemonades & juices

Organic lemonades. Ask for varieties.

30.-/glass

Kildehøj organic juice, 25 cl., Ask for varieties.

30.-/bottle

## Non alcoholic bubbles

Folk, kombucha, organic 240 ml. 45.-/bottle

Ask for varieties.

## Beer bottle – non alcohol

Under Solen, pilsner like 0,5% organic | 48.-/33 cl

Mørkets frembrud, ale like 0,5% organic | 48.-/33 cl

## Beer tap

Pilsner Carlsberg, 4,2% organic | 48.-/30 cl. | 55.-/40 cl.

Classic, Carlsberg 4,6% organic | 48.-/30 cl. | 55.-/40 cl.

IPA, Carlsberg 5,0% organic | 48.-/30 cl. | 55.-/40 cl.

## Bubbles

Cava Azimut, Cava, Spain, organic

125.-/glass | 525.-/bottle

## Wine white

Peter Jakob Kühn, Riesling, Rheingau, 2021, biodynamic

110.-/glass | 445.-/bottle

Le Mouton Blanc, Macon-Bray, Bourgogne, 2022, biodynamic

115.-/glass | 465.-/bottle

Anjou Blanc, Chateau Passavant, Loire, 2021, organic

115.-/glas s | 465.-/bottle

## Wine Orange

L'Etrange, Gewürztraminer, Alsace 2022, organic unfiltered

115.-/glass | 495.-/bottle

## Wine rosé

Rosé de Loire, Chateau de Passavant, Cabernet Franc, Loire 2021,  
organic

100.-/glass | 425.-/bottle

## Wine red

Domaine de Marras, Carignan, Languedoc, 2019, organic

110.-/glass | 475.-/bottle

Agrius, Pinot Noir, Bourgogne, 2022, biodynamic

125.-/glass | 545.-/bottle

## Coffee

French press, Rabarbergaarden own blend or decaf  
35.-/pers.

Espresso

32.-

Americano

35.-

Latte, cappuccino, cortado or flat white

38.-

## Tea

Kemunn, sort or lovely lemon, green organic

Cup 30.- / pot 45.-

**Make your reservations here**  
**[www.rabarbergaarden.dk](http://www.rabarbergaarden.dk)**

## **LUNCH**

Every day we try to produce the best vegetables, breed the best meat, and land the best fish.

In close partnership with nature, the organic principles and the best quality as a benchmarks, we aim to serve a meal that is produced with respect for the soil we grow in, the nature that surrounds us and the craftsmanship we celebrate.

So, when you eat at Rabarbergaarden, you will always be with

### **Nature at the Table**



### **Why organic?**

We work with the organic principles because the balance of what we take and what we give back to the planet is of the outmost importance.

When you eat and drink with us you will bet organic ingredients from all food categories, including vegetables, dairy, fruit, meat, bread, cakes, tea, coffee, wine, beer, juice, soft drinks and much more.

If you have any questions about the organic certifications, the way we work with the soil, animals and nature, please ask; we would really like to have a conversation about how we farm the land and produce food as sustainable as possible.