

## 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 and rye crisp made ryebread from Rabarbergaarden**  
- served on sourdough bread from our farm bakery  
155.-

**Cod Mosaic with dill emulsion, herbs and crudité from Rabarbergaarden**  
145.-

**Fresh cheese made on organic cow's milk, lightly smoked, served with radishes & chives from Rabarbergaarden**  
- served on sourdough bread from our farm bakery  
145.-

**Salad with a variety of organic vegetables from Rabarbergaarden & Andelsgårde, served with herb cream dressing**  
145.-

**Skin fried hake, herb dressing made on organic herbs from Rabarbergaarden**  
185.-

**Organic Danish cheeses, Mirabelle jam & homemade crispbread**  
125.-

**Elderflower mousse with baked meringue and flowers from Rabarbergaarden**  
135.-

**Slow raised sourdough bread from the farm bakery & organic Danish butter**  
20.-/pers.



## Friday - Sunday LUNCH MENU 3 courses

**Cod Mosaic with dill emulsion, herbs and crudité from Rabarbergaarden**

**Pan fried organic chicken with chicken-mousseline and vegetables from Rabarbergaarden**

**Elderflower mousse with baked meringue and flowers from Rabarbergaarden**  
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

**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 oraganic 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

Mørkets frembrud, ale like 0,5% organic | 48.-/33 cl  
Don't Worry Pale Ale, 0,5% organic | 44.-/33 cl |  
Don't Worry Brown Ale, 0,5% organic | 50.-/50 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.-

## **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**

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



### **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 utmost 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.