

## A LA CARTE

### ***We recommend choosing two dishes***

Pickled herring, egg salad from organic eggs, pickled red onions from Rabarbergaarden  
- served with rye bread from our farm bakery  
125.-

Egg salad, chives, crunchy and rye crisp made ryebread from Rabarbergaarden  
- served on sourdough bread from our farm bakery  
155.-

Potatoes, homemade mayo, rye crumble & herbs  
- served on sourdough bread from our farm bakery  
155.-

Bisque made on beachcrabs served with a smoked fresh cheese & herbs from Rabarbergaarden – sourdough bread from our farm bakery  
165.-

Salad with a variety of organic vegetables from Rabarbergaarden & Andelsgårde, served with herb cream dressing  
165.-

Skin fried hake, herb dressing made on organic herbs from Rabarbergaarden  
195.-

Three kinds of organic Danish cheeses, jam & homemade sourdough crackers  
125.-

Sweet Cream on elderflower, sugar pickled plums from Rabarbergaarden served with baked merengue  
135.-

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



Friday - Sunday  
LUNCH MENU  
3 courses

Beach crab bisque, smoked cream cheese & herbs from Rabarbergaarden

Brasied organic beef from Tranegård, potatoe & greens

Sweet Cream on elderflower, sugar pickled plums from Rabarbergaarden served with baked merengue

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 children's menu. However, we recognize that children are smaller persons, with less room for large servings. Which 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.-

### **Drinks**

#### **Bobbles**

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**

St Julien D'Aille, Côtes de Provence 2023, organic  
115.-/glass | 495.-/bottle

#### **Wine red**

Domaine de Marras, Carignan, Languedoc, 2019, organic  
115.-/glass | 475.-/bottle

Agrius, Pinot Noir, Bourgogne, 2022, biodynamic  
125.-/glass | 545.-/bottle

Mundo de Yuntero, Tempranillio & Syrah, Rioja, 2023, økologisk  
115.-/glass | 465.-/bottle

#### **Beer tap**

Pilsner Carlsberg, 4,2% organic| 48.-/25 cl. | 58.-/40 cl.  
Classic, Carlsberg 4,6% organic | 48.-/25 cl. | 58.-/40 cl.  
IPA, Carlsberg 5,0% organic | 50.-/25 cl. | 60.-/40 cl.

#### **Snaps – good with the heering**

Ask your waiter for varieties | 30.-

#### **Avec**

Organic from Schumacher  
Ask your waiter for varieties | 68.-

**Water**

Local / sparkling or still 45.-/pitcher

**Lemonades & juices**

Organic lemonades. Ask for varieties  
30.-/glass

Kildehøj organic juice, 25 cl., Ask for varieties.  
35.-/bottle

**Non alcoholic**

Folk, kombucha, organic 240 ml. 50.-/bottle  
Ask for varieties

**Beer bottle – non alcohol**

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

**Coffee**

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

Espresso  
32.-

Americano & cortado  
35.-

Latte, cappuccino, flat white  
40.-

**Tea**

Kemunn, sort or lovely lemon, green organic  
Cup 30.- / pot 50.-

**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 benchmark, 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 get 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.