

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.-

Codsalad & crudité from Rabarbergaarden
- served on sourdough bread from our farm bakery
155.-

Potatosoup with rye crunch, herboil and herbs from Rabarbergaarden
- served with 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, fumé sauce & organic vegetables from Rabarbergaarden
195.-

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

Sweet Cream on white chocolate, sugar pickled apples served with merengue
135.-

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



Lunch menu
Friday- Sunday
3 courses

Crab bisque, smoked cream & herbs

Brasied organic lamb from our farm, potatoe mash & greens

Apple trifle

Menu kr. 395.-

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 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.-

Hot Chocolate

From Friis Holm Chocolate – served with whipped cream
48,-

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

**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.