

## 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.-

**Cod salad & crudité from Rabarbergaarden**  
– served on sourdough bread from our farm bakery  
155.-

**Potato soup with rye crunch, herb oil 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  
3 courses**

**Potatosoup with rye crunch, herboil and herbs from Rabarbergaarden**

**Braised organic free-range pork from our farm, potatoes mash & greens**

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

### Start with a drink

Rhubarb & vodka, organic | 95.-

Gin & Tonic, organic | 95.-

### 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

Les Moulins, Domaine de la Touraize, Savagnin, Arbois Blanc, Jura, 2022, økologisk | 595.-/bottle

### Wine Orange

L'Etrange, Gewürztraminer, Alsace 2022, organic unfiltered

115.-/glass | 495.-/bottle

Macabeu Amphore, Muscat d'Alexandrie, Mas Coutelou, Languedoc 2022, økologisk | 595.-/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

Fermes des Sept Lunes, Syrah, Jean Delobre, 2023, Côtes du Rhône, økologisk | 455.-/bottle

Clandestine Rouge, De Mena, Sebastien Agelet, Lledoner Pleut, 2021 Corbières, økologisk | 495.-/bottle

### Sweet

Macvin du Jura, Domaine de la Touraize, Savagnin, Arbois, Jura, Økologisk 125.-/glass | 725.-/bottle

### Beer on 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 herring

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**

Organic teas, ask your waiter for the variety  
Cup 30.- / pot 50.-

**Hot Chocolate Organic**

From Friis Holm Chocolate – served with organic soft  
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](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 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.