MENU SUGGESTIONS
THE 4 SEASONS AT SØLYST

Autumn

Fried scallops & cauliflower
Roasted hazelnuts & oil
Whisked browned butter & cress

Steamed cod & pickled white asparagus
Mussel sauce with glass cabbage, cockles & dill oil

Danish veal tenderloin & crisp jaws
Pommes Anna with thyme & wild mushrooms
Sherry sauce & parsley

Plums & vanilla ice cream
Dark chocolate cream & almond cake
Browned butter & dark sugar

Winter

Lobster and pumpkin
Carrot purée & lobster sauce with parsley oil

Steamed halibut with mixed mushrooms & whisked porcini sauce
Crisp chips & chives

Fallow deer & beets
Salt baked beetroot & cherry purée
Smoked marrow and creamy potato, thyme & port wine

Small Danish pears
Cherry wine, vanilla ice cream & creamy chocolate

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DEN KONGELIGE SKYDEBANE

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Spring

Norway lobster tartare with crisp chicken skin & horseradish cream
Cress & pickled white cucumber

Fried monkfish & beans
Whisked spinach sauce & tangy herbs

Ripened beef from the Gold Room
Mixed onions & small leeks
Celery purée with truffle & pommes fondant
Truffle sauce

Sølyst apple dessert with vanilla ice cream
White chocolate cream & crisp cake

Summer

Steamed white asparagus from Lammefjorden
Hand-peeled fjord prawns & sauce mousseline
Crisp chicken skin & herbs from the garden

Fried turbot & Danish peas
Summer salad sprouts & seaside herbs
Mussel sauce with grilled chive oil

Danish summer buck & stuffed morels
Thick green asparagus, light onions & small new Danish potatoes with truffle
Venison sauce with smoked marrow & cherry vinegar

Danish raspberries & strawberries
Cream 50% & vanilla ice cream
Flowers & herbs from the garden

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