

T H E
LEAF
R E S T A U R A N T

Open 12:00 – 15:00

Smørrebrød (open-faced sandwich)

When you visit The Leaf Restaurant and decide on our open-face sandwiches, you will enjoy our home baked bread, with a focus on fresh and homemade ingredients. Served on rye bread or white bread.

Eggs with hand-peeled shrimps, poached white asparagus, salted lemon cream and cress DKK 98

Roast pork tenderloin with sautéed onions, roasted chanterelles and house-pickled slices of cucumber DKK 89

Stirred veal tartare with truffle mayonnaise, crispy potatoes, grated egg yolk and tarragon DKK 98

Chicken salad tossed in a creamy dressing with crisp Danish apples, roasted mushrooms and crunchy bacon DKK 79

Høgelundgaard – a delicious blue cheese served with confit egg yolk, pickled onions and toasted rye bread DKK 115

Lunch entrees

Air-dried welfare ham from Pilegårdsgrisen prepared according to the chef's recipe, white asparagus preserve, truffle cream and tarragon DKK 125

Carpaccio of Danish beef with pickled beech mushrooms, smoked flaky salt, olive oil and freshly grated Parmesan cheese DKK 125

Omelette with dry-salted bacon, chives, tomatoes, mustard, pickled beetroots and toasted rye bread DKK 145

"Stjernes kud" open-faced sandwich made with pan-fried rye-flour breaded fillet of plaice, hand-peeled shrimps, steamed salmon, red shellfish dressing, asparagus and smoked salmon DKK 175

Desserts

Classic crème brûlée with baked white chocolate and blackberry sorbet DKK 89

Children's menu (under 12 years) – same menu – half portion and half price



TABLE BOOKING
theleaf.dk
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