

T H E  
**LEAF**  
RESTAURANT

Open 12:00 – 21:00

## Starters

Welfare ham - Frisée salad - Mustard vinaigrette - Sourdough crisps – Grated <i>Efterglød</i> cheese from Unika	DKK 110
Sugar and salt cured scallops - Pickled sunchokes - Buttermilk curdled using green oil – Sunchoke crisps	DKK 120

## Main courses

Today's – ask your waiter	DKK 179
Angus steak 250 g – Peas à la française with dry salted bacon – Pommes frites – Sauce béarnaise	DKK 285
Chicken ballotine - Mushroom ragout – Savoy cabbage – Pommes croquette	DKK 235

## Desserts

Tart - Passion fruit curd - Meringue - Liquorice ice cream	DKK 110
Warm marzipan wreath cake with nougat	DKK 45
Three types of filled chocolates	DKK 45

## The Leaf recommends 3 dishes – price DKK 415

Welfare ham - Frisée salad - Mustard vinaigrette - Sourdough crisps – Grated *etterglød* cheese from Unika

Chicken ballotine - Mushroom ragout – Savoy cabbage – Pommes croquette

Tart – Passion fruit curd – Meringue – Liquorice ice cream



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## Wine menu

A glass of each wine with refill – price per person DKK 375

### Tomás Cuisiné Auzells – 2013

*Crisp, slender and elegant with light body and notes of fresh (unripe) peaches, bright flowers, weissbier and elderflower*

### Due Normanni – 2011

*Elegant red wine with fine fruit notes in both aroma and flavour of blackcurrants, plums and prunes*

### Chateau du Mayne Sauternes

*Deep amber colour, a richly nuanced bouquet of nuts, honey and apricot, which is also reflected in the flavour where the delicate fruit acidity gives the wine a good balance*



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