

T H E
LEAF
RESTAURANT

Open 12:00 – 21:00

Starters

Beech-smoked duck breast from Rævhede served with fluid gel of blackberry, pickled mustard seeds and crispy lettuce	DKK 118
Half a langoustine au gratin served with parsley, garlic and butter	DKK 118
Creamy burrata served with marinated tomatoes, balsamic vinegar, fresh basil and bruschetta au gratin	DKK 98

Main Courses

Pan-fried hake served with creamy risotto, mushrooms, pickled kohlrabi and gremolata	DKK 235
Ribeye steak of grass-fed Angus (250 g) served with a variety of onions, crispy fries and a rich demi-glace flavoured with smoked marrow	DKK 315
Today's – ask your waiter	DKK 179

Dessert

<i>Rød Løber</i> (yeast & mould cheese) from Arla Unika with quince compote and house-made crispbread	DKK 115
Assortment of chocolate	DKK 115
Marzipan wreath cake	DKK 45
3 pcs. of filled chocolates	DKK 45

The Leaf recommends 3 dishes – price DKK 500

Half a langoustine au gratin served with parsley, garlic and butter

Ribeye steak of grass-fed Angus (250 g) served with a variety of onions, crispy fries and a rich demi-glace flavoured with smoked marrow

Assortment of chocolate



TABLE BOOKING
theleaf.dk
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