



ASPARGESMENU

THE WHITE ASPARAGUS

Steamed white asparagus 165
with crème fraiche, elderflower vinegar and croutons

Grilled white asparagus 195
with summer truffles, salted pork, chicken stock and "granost"cheese from Them

Glazed white asparagus 235
with shrimps from Rømø, herbs from the garden and a sauce blanquette with toasted hazelnuts

Glazed white asparagus 495/795
with 15g/30g of Baeri Caviar from Prunier, hazelnut blanquette sauce and asparagus butter brioche

THE GREEN ASPARAGUS

Green asparagus 185
grilled over aromatic herbs, served with asparagus emulsion

Glazed green asparagu 225
with morrels, egg yolk creme and parlsey

We know Lammefjord today as a flat piece of land, but 140 years ago it was the seabed. In 1873 got a group of energetic people led by Georg Zypthfen-Adeler from Dragsholm Castle, a bright idea. To drain the Lammefjord and transform the fjord into fertile agricultural land.

It is precisely this old soil, filled with fossils and minerals, which forms the breeding ground for some of them the world's best asparagus, which are the ones we enjoy today.



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