

DAS GRACE

Restaurant & Bar

Farm

Attunements

Our Bread Selection – Raw Milk Butter

Holsten Caviar

Asparagus from Neumünster

Spruce Shoots – Yogurt – Yeast

Munkbrarup Potato

Spinach – Hörup Egg – Dike Cheese Gold

Hörup Pork

Mustard – Rhubarb – Savoy Cabbage

Varieties of Beef

Shallot – Roasted Onion Broth – Pretzel Dumplings

Pickled Apricots

Hazelnut – Thyme – Caramel

Chocolates and Petit Fours

6-Course Menu incl. Cheese: **€ 160**

5-Course Menu: **€ 145**

4-Course Menu: **€ 130**



DAS GRACE

Restaurant & Bar

Fjord

Attunements

Our Bread Selection – Raw Milk Butter

Holsten Caviar

Hanseatic Shrimp

Fennel – Tomatoes – Rapeseed Oil

Norwegian King Crab

Radish – Sourdough – Seabuckthorn

Dipped Scallop

Peas – Chanterelles – Nut Butter

Handfished Turbot

Celery – Verve – Creme Fraiche

Raspberry

Cream Cheese – Valrhona Jivara lactée – Rosemary

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