LUNCH

Danish smørrebrød

open-faced sandwich

Salmon Mousse

Creamy salmon mousse made from hot-smoked salmon, served on Vestermølle rye bread. Garnished with fresh avocado slices, pickled red onions, and plenty of fresh dill.

Classic roast beef

Roast beef and homemade remoulade. Homemade pickled cucumber salad.
Homemade roasted onions, grated horseradish and green herbs.
Served on freshly baked gourmet rye bread with beer herb.

Egg sandwich with prawns

Boiled egg and hand-peeled prawns served on freshly baked rye bread.
Accompanied by homemade mayonnaise, tomato and fresh cress.

Creamy chicken & mushrooms

Shredded chicken and fried beech mushrooms, tossed in sour cream with truffle and lemon. Topped with pickled red onions, crispy skin and herbs.
Served on freshly baked gourmet rye bread with beer herb.

The kitchen's crispy roast pork

Slow-roasted pork belly with irresistibly crispy crackling. Served with homemade pickled red cabbage with orange, pickled cucumber, wholegrain mustard mayonnaise and fresh green herbs.

Cheese Smørrebrød

Thick slices of Gammel Knas on the kitchen's butter-toasted light bread, served with forest berry and rhubarb compote garnished with radish crudités.

1 piece smørrebrød 90,-
3 pieces smørrebrød 220,-

Sharing board for 2 people with 6 optional smørrebrød 400,-

LUNCH & DINNER

Starters

Bruschetta

The kitchen's butter-toasted bread served with finely chopped tomato salsa made from ripe tomatoes and fresh basil. Topped with thinly sliced, air-dried ham, giving the dish both depth and a balance between freshness and umami.

155,-

Beef Carpaccio

Thinly sliced beef tenderloin topped with arugula, toasted pine nuts, pickled mushrooms, and parmesan shavings, served with a balsamic reduction. Served with warm bread and porcini (Karl Johan) butter.

195,-

LUNCH & DINNER

Main

Caesar Salad

Caesar salad with juicy chicken on romaine hearts and crispy bread croutons.

185,-

Vestermølle "Stjerneskud" (Shooting Star)

Crispy plaice fillet breaded in panko, served on the kitchen's butter-toasted bread. Cold-smoked salmon from the North Sea and hand-peeled shrimp. Homemade mayonnaise, pickled salsify root, classic Rosé dressing, lumpfish roe, and fresh herbs.

245,-

Fish and chips

Fish and chips with tartar sauce, lemon, and fresh dill.

195,-

Ribeye

A 250g well-marbled ribeye steak. Crispy fries, airy Béarnaise sauce, and marinated salad. Served medium unless otherwise requested.

325,-

The Green (Den Grønne)

A variation of mushrooms in a vegan sauce, crushed potatoes with truffle, and sautéed seasonal vegetables.

195,-

Add-on: White wine steamed hake 55,-

DINNER

(Available for lunch upon pre-order) Valid until 20th December

Friday & Saturday

seasonal menu

Starter: Jerusalem artichoke – Smoked cheese – Hazelnut

A tartare of roasted and raw-marinated Jerusalem artichokes, served with a light and airy smoked cheese cream, pickled kohlrabi, toasted hazelnuts and watercress oil.

Intermediate course: Plaice – Leek – Brown butter

Steamed plaice with shallot duxelles, served with gently cooked leek, tangy apple cubes, crispy rye bread crumbs and a light white wine sauce infused with brown butter.

Main course: Pork belly – Salsify – Beetroot

Crispy pork belly seasoned with classic Christmas spices, served with grilled salsify, blackcurrant-glazed beetroot, pommes fondant with star anise and a rich pork jus.

dessert: Rice ice cream – Cherry – Amaretto

A modern interpretation of the traditional Danish dessert Risalamande: creamy ice cream made from deeply toasted rice, served with warm cherry compote, amaretto, salted caramelised almonds and a crisp almond tuile.

Welcome Bubbles 90,-
3 courses 495,- / 4 courses 555,-
3-glass Wine Pairing 275,-
Coffee with homemade sweets 85,-

Dessert and Sweet

Cheese board
3 different hand-picked cheeses. Served with the kitchen's butter-toasted bread and compote.

120,-

Moist Blondie with a Variation of Citrus
Moist blondie glazed with dark chocolate. Creamy lemon curd filling. Accompanied by crispy meringues and citrus sorbet.

95,-

Classic Gateau Marcel (Gluten-free)
Creamy two-layer chocolate cake. Accompanied by seasonal macerated berries and forest berry sorbet.

85,-

Christmas biscuits & chocolates
A selection of the kitchen's homemade chocolates and Christmas biscuits, carefully crafted with a focus on balance, texture and pure flavours.
75,-

Godt til små

Your chioce 110,-

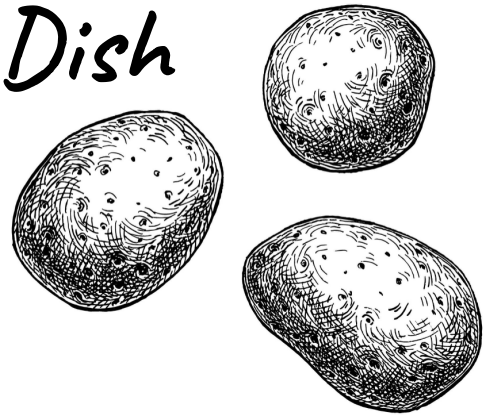
Fish Fillet
Crispy panko-breaded plaice fillet. Served with vegetable sticks, fries, ketchup, and remoulade.

Bolognese
Spaghetti with homemade meat sauce.

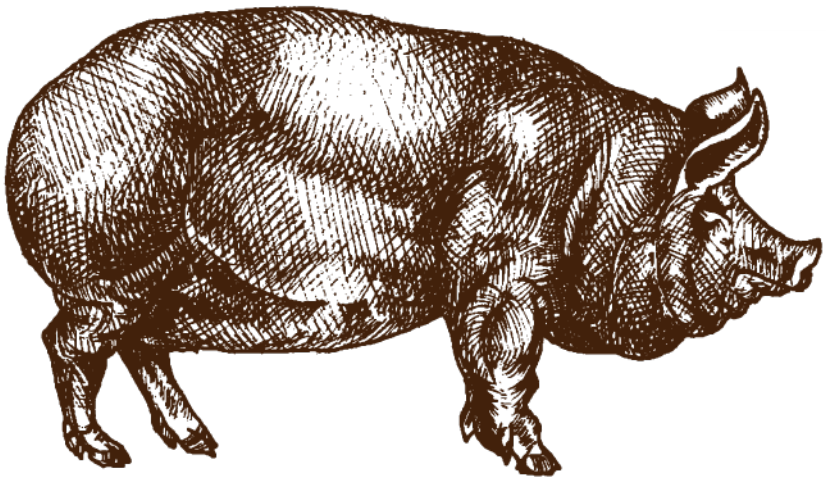
"Nuggets" a la Vestermølle
Juicy chicken breast in a crispy corn coating. Served with vegetable sticks, fries, ketchup, and remoulade.

Denmark's National Dish

Wedensday Evening



Both pan-fried and breaded pork belly, served all-you-can-eat with boiled potatoes and a creamy parsley sauce.



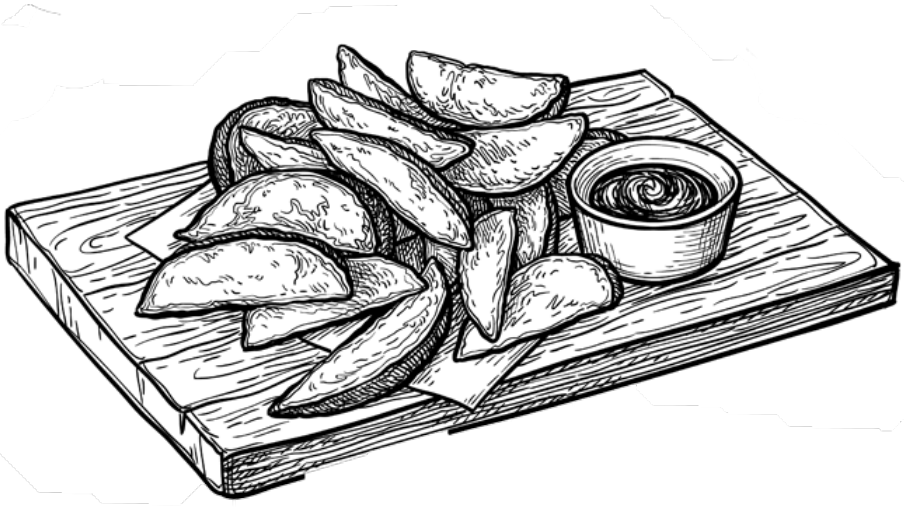
225,-

Roast ad libitum

Thursday Evening



Served all-you-can-eat with homemade Béarnaise sauce, two types of potatoes, and a crisp salad.



245,-

DRIKKEVARE

Cold Drinks

Soft Drinks 25 Cl 45,-
Coca Cola, Cola Zero, Sprite, Squash, Danskvand, Danskvand Citrus

"Moster's" Organic Juice 25 Cl 50,-
Raspberry, Elderflower, Rhubarb

Homemade Lemonade 50,-
Made from an Italian recipe with citrus

Juice 30,-
Apple or Orange

Beer

Large Draught 50 Cl (4,6%) 60,-
Carlsberg Pilsner, Tuborg Classic

Small Draught 25 Cl (4,6%) 45,-
Carlsberg Pilsner, Tuborg Classic

Bottled Beer 33 Cl (4,6%) 45,-
Carlsberg Pilsner, Tuborg Classic

Tuborg Classic 0,0 33 Cl (0,0%) 45,-

Specialty Beer

Klosterbryggeriet 33 Cl 55,-
Wheat (5,2%)
Dubbel Ale (5,8%)
Non-alcoholic (0,5%)

Ry Bryg 50 Cl 85,-
Ry Pilsner (5,6%)
Gudenåen IPA (6,2%)
Skrammer Sølvguitar - Blonde (7,0%)

Vestermølle Øl 75 Cl 110,-
Brewed on our own recipe by Klosterbryg af Klosterbryggeriet. (6,0%)

Wine by the glass

Bubbles

Rose, Spanien	90,-
Demi secco, Spanien	90,-
Asti, Italien	90,-

White Wine

Chardonnay, Sydafrika	90,-
Riesling, Tyskland	100,-
Sauvignon Blanc, NZ	110,-

Rosé

Cotes de Gascone, Frankring	90,-

Red Wine

Sangiovese, Italien	90,-
Pinot Noir, Chile	100,-
Ripasso, Italien	110,-

Hot Drinks

Filter Coffee pr. cup	50,-
Specialty Coffee pr. cup	50,-
Hot Cocca with wipped cream	60,-
Irish Coffee	90,-



Drinks Menu

GT "Harahorn" Norwegian Pink Gin

Norwegian gin with notes of raspberry, blueberry and rhubarb,
as well as other botanicals. Paired with Fever Tree Mediterranean.

GT "Tanqueray"- London Dry Gin

English gin, notes of juniper, coriander and many more classic botanicals.
Paired with Fever Tree Mediterranean.

No. 13

Light and sweet drink. Light rum, lemon, strawberry & Sprite soda.

No. 31

Refreshing, sweet and sour drink. Vodka, lemon, grapefruit and Sprite soda.

Bramble

Delicious, fresh and sweet drink. Gin, lemon, blackberry and sparkling water

Aperol Spritz

Classic fresh summer drink. Cava, Aperol and sparkling water.

85,-