

A'LA CARTE

SNACKS

FINE DE CLAIRS OYSTERS – CHIMICHURRI OR NATUREL – **39,- PR. PCS.**

BRIOCHE – DUCK RILLETTE – PICKLED MUSTARDSEEDS – **198,-**

WHITE ANCHOVIES – FOCCACIA – CREME FRAICHE – **155,-**

BAERII CAVIAR **10G / 30G** – PANI PURI – CREME FRAICHE – **198,- / 385,-**

STARTERS

POTATOES – TARRAGON – TRUFFLE – **145,-**

GAME TARTARE – COMTÉ – PIMENT D'ESPELETTE – LOVAGE – **145,-**

YELLOWFIN TUNA – BROWNED BUTTER – YUZU – KOMBU – SHISO – **165,-**

MAIN COURSE

CUSK – VADOUVAN – CHILI – **435,-**

PLAICE – SAUCE DUGLÉRÉ – PARSLEY – POTATOES – **445,-**

DUCK BREAST – SAUCE BORDELAISE – PEAR – HOKKAIDO – **478,-**

CHEESE & DESSERTS

FRENCH TOAST – CARAMELLIZED WHITE CHOCOLATE – TONKA BEAN ICE – **115,-**

BRIE DE MEAUX – TRUFFLE – CELERiac – ROASTED YEAST – **145,-**

PLUMS – RUM – DARK CHOCOLATE – **165,-**

Dear Guest,

For many years, Henne Mølle Å Badehotel served as a cultural-radical retreat for city dwellers. At the end of the gravel road, guests would check into the seaside hotel to enjoy its unique location surrounded by nature and its truly special sense of peace and tranquility.

The hotel was designed by the architect Poul Henningsen in 1936. His vision was to create a sanctuary that would blend as naturally and discreetly as possible into the dune and heath landscape along the North Sea coast.

Henne Mølle Å Badehotel has been furnished with great respect for Poul Henningsen's distinctive style. Everything from the chairs to the lamps was designed by the renowned Danish architect in order to preserve the hotel's original atmosphere.

— Henne Mølle Å Badehotel

Enjoy your stay & Bon appétit!

Henne Mølle Å Badehotel

Å la Carte - English