

MENU

The kitchen is open Tuesday - Saturday from kl. 18.00 - 21.30

STARTER

Cold tomato consommé with variation of wild tomatoes, roasted chia seeds and basil

Saltbaked celeriac with pickled pumpkin, roasted mushrooms, goat cheese from Lille Randeladegård, salted almonds, parsley paste, fresh apple and celeriac puree

Confit salsify med salsify chips, separated cream and parsley

MAIN COURSE

Roasted gnocchi with green beans, parsley pesto, roasted nuts and parmesan

Mushroom risotto with roasted mushrooms, chickpeas and parmesan

Grilled cauliflower turned in nuts, cauliflower puree, fried fresh carrots and emulsion on browned butter, nuts, lemon and apple

DESSERT

Danish cheeses with homemade crispbread and compote

Variation of apples, pickled, baked and frozen, with apple caramel, apple compote, crumble and crème anglaise

Pearsymphony of sorbet, crudité and granite with cava as well as hazelnutcream and crumble

SOCIAL DINING – EVERY WEDNESDAY

Every Wednesday we set the tables for social dining. The food is served at 6pm, and everyone sits around our long-tables. Afterwards the bar is open, with a nice atmosphere. Social Dining in amazing surroundings.

The dish of the day costs € 11, and a bottle of wine € 16

PRICES

1 dish	€ 20
2 dishes	€ 27
3 dishes	€ 34
4 dishes	€ 40
5 dishes	€ 47

Whole package:
Bubbles, 5 dishes, big wine
menu, coffee and cognac
Price: € 108

ADDITIONS – For starters and main courses

Fish of the season	+ € 6
Confit rooster	+ € 10
Onglet	+ € 16

WINE MENU

3 glasses	€ 26.5
5 glasses	€ 44

INFORMATION

Half price for children under 12 years.

The kitchen is closed Sunday - Monday

Information about allergens as well as the possibility of vegan dishes can be retrieved by contacting the staff.

BREAKFAST

Monday - Friday 7.00 am - 10.00 am
Saturday - Sunday 7.30 am - 10.30 am

Buffet with homemade bread, butter, cheese, eggs of your choice, yogurt, fruit, croissants as well as juice, tea and coffee

€ 17

WEEKENDBRUNCH

Saturday - Sunday 11.00 am - 14.00 pm

2 kinds of bread, nutpaté, 2 kind of porridge, vegetable sticks, ginger yogurt, banana pancakes, cheeseboard, dates, cauliflower crudité, hummus, pesto, vegetable pies, fruit/vegetable shots, pastry and much more

Brunch with coffee/tea and juice € 22,50
Brunch with coffee/tea and juice as well as bubbles € 26,50

LUNCH

12.00 am - 3pm

Dish of the day

€ 11

AFTERNOON

11 am - 5pm

Coffee and cake

€ 10

Welcome to Restaurant Carmel, where good organic commodities, exciting dishes, and unique wine-experiences are at the center.

Our menus follow the seasons, and there are three appetizers, three main courses, and three deserts to choose from. The commodities comes from sustainable manufacturers from around Denmark, and the rest of the world, as well as from our own two greenhouses, where we grow tomatoes, herbs, and alike.

We are happy about nature and wish to treat it well – in all respects. Therefore, all the dishes at Restaurant Carmel are vegetarian, with the possibility of adding fish and meat.



Huset

Carmel

HOTEL | RESTAURANT | SALON

ENGLISH MENU