

# MENU

## 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 and chickpeas

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

Homemade fries with our own ketchup, piccalilli and sauce tartar

## 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

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## 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, and there is live music from 7pm. Social Dining in amazing surroundings.

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

## PRICES

1 dish\$	€ 20
2 dishes	€ 25
3 dishes	€ 30
4 dishes	€ 35
5 dishes	€ 40

Whole package:  
Bubbles, 5 dishes, big wine  
menu, coffee and cognac  
Price: € 100

## 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

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## INFORMATION

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

Half price for children under 12 years.

## BREAKFAST

7am - 10am NOTE: Must pre-order

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

€ 17

## 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 desserts 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