

manfreds

Let the Chef and the Sommelier decide

Let the Chef decide & leave the choice to us. At the moment we are celebrating more than 65 different kinds of vegetables grown on our very own farm, "Farm of Ideas". Our team of chefs harvest every morning for the daily menu that sometimes contains a bit of fish or meat to compliment the vegetables. The small dishes will come in the pace and speed of the kitchen, served "family-style" - to be shared between everyone at the table.

Chef's Choice

(Must be ordered by the whole table. Dessert not incl.)

285,- per person

Sommelier's Choice - 3 glasses chosen by us

285,- per person

Feel like Manfreds' tartare? We recommend size M as an add-on.



À La Carte

Salad of Oak Leaf Lettuce and radicchio from "Farm of Ideas"	65 kr.
New potatoes with cheese sauce and mustard greens	85 kr.
Carpaccio of "Farm of Ideas" Kohlrabi, oyster and nasturtium	90 kr.
Grilled Portuguese Cabbage "Spring Roll", egg sauce	95 kr.
Creamy grains, fresh herbs and cashews	85 kr.
Beef Short ribs with fermented rhubarb mostarda	140 kr.

Dessert * Cheese

Today's selection of cheese	65 kr.
Chocolate mousse	65 kr.
Today's dessert	65 kr.

Payment with foreign credit cards will be subject to the credit card company's fee
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Manfreds received its **organic certification** in May 2013. That means everything is **90-100% organic**

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Lad Sjæfen & Sommelieren bestemme

Lad Sjæfen bestemme & overlad valget til os, I øjeblikket hylder vi over 65 forskellige slags grøntsager dyrket på vores helt egen gård, "Farm of Ideas". Vores hold af kokke høster hver morgen til den daglige menu, som til tider indeholder lidt fisk eller kød til at komplimenterer grøntsagerne. De små retter kommer ind i køkkenets tempo, serveret "family-style" - Deles af alle ved bordet.

Sjæfen bestemmer

(Skal bestilles til hele bordet. Dessert ikke inkl.)

285,- pr. person

Sommeliereren bestemmer - 3 glas valgt af os

285,- pr. person

Lyst til at prøve Manfreds tatar? Vi anbefaler størrelse M som tilvalg.



À La Carte

Salat af egeblad og radicchio fra "Farm of Ideas"	65 kr.
Nye kartofler med ostesauce og sennepsblade	85 kr.
Carpaccio af Glaskål, østers og blomsterkarse	90 kr.
Grillet "Forårsrulle" af Portugisisk kål ægge creme	95 kr.
Cremede korn, friske urter og cashew nødder	85 kr.
Okse shortribs med fermenteret rabarber	140 kr.

Dessert * Ost

Dagens udvalg af ost	65 kr.
Chokolade mousse	65 kr.
Dagens dessert	65 kr.

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Manfreds fik i maj 2013 det gyldne øko mærke. Alt er derfor **90-100% økologisk**