

Summer menu 2019



(Served during the period 1 July - 11 August, 6 pm – 9,30 pm)

Starter buffet:

Local products; everything homemade and delicious.

Fish, bird and meat. Served with **dressing, compote, salads, pickled and grains, butter and cold-baked bread.**

Eat all you can but avoid food waste, you may go 2 or 3 times if you like

Choose a main course:

- Veal from Kildegården near Mariager Fjord
- Danish Chicken
- Gourmet Pig from Svendborg
- Today's swimmer from Danish waters

All main courses are served with the best of Danish vegetables that come across the Danish summer. As well as the sauce and potatoes. You may still go to the appetizer buffet for salad, dressing or cold-baked bread.

To end a perfect dinner:

- Danish farms cheeses with compote and grains
- Danish berries with cake and ice cream

2 courses menu (starter and main course) DKK 268,- / children 2-13 year DKK 98,-

Only starter on buffet DKK 148,-

Cheese and/or dessert, each DKK 78,-



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