



Lunch in Restaurant Sixtus

DKK 95,00 pr. dish – we recommend 3 dishes, but the little hunger can be made with just one

Smoked salmon - horseradish - radish

Scallops - parsley - celery

Salad - ham from Fanø - chivesoil

Breast from a young rooster - tomato - pesto

Veal - parsnip - vinagrette

Guinea hen - autumn greens - light stock

Goatcheese - crisp rye - olives from Nice

Two kinds of Danish eco cheeses - walnuts - cherry

Maringue - fruit - vanillacreme

Applepie - white chocolate - vanilla icecreme

THE MENU CHANGES AFTER SEASON AND THE MOOD OF THE CHEF !!

Lunch Classics

Grandmas fishcakes with mayo and lemon DKK 115,00

Lunchbuffet (only if conferenceguests are in the house) DKK 195,00

Burger a la Sixtus in a bun with pesto, crisp potatoes and aioli DKK 165,00