



Sønderjysk i sjælen med udsyn til verden

Menu card

Café Årø Vingårds tallerkenstore smørrebrød

Served on rye bread from Christiansfeld

Potato	105,-
Potato topped with homemade mayonnaise, tomato, house-pickled cucumber & red onion, radish, finely chopped red onion, fried onions, & chives	
- with trout roe	+25,-
- with bacon	+10,-
Egg salad	105,-
Egg salad made with eggs & peas in chive-/curry cream topped with garden cress, chives, mild chili, & toasted black sesame seeds	
- with avocado	+20,-
- with bacon	+10,-
Egg & Shrimp	125,-
Egg & shrimp topped with homemade mayonnaise, trout roe, asparagus, cucumber, tomato, lemon, & garden cress	
Salmon Rillette	125,-
Salmon rilette made of hot smoked salmon in a creamy herb cream, Topped with trout roe, cucumber, tomato, lemon, & fresh dill	
- with avocado	+20,-
- with egg	+10,-



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Fish Cake	125,-
Fish cake topped with homemade remoulade, house-pickled cucumber, tomato, lemon, & chives	
Fish Filet	125,-
Butter-fried, breaded fish fillet topped with homemade remoulade, house-pickled cucumber, tomato, lemon, & chives	
Chicken Salad	125,-
Chicken salad made of chicken in asparagus-/mushroom cream with bacon, topped with crispy bacon, apple, & fried onions	
Rullepølse	120,-
Rullepølse topped with homemade mayonnaise, tomato, aspic, fried onions, red onions & garden cress	
<u>Årø Platter</u>	
Board 1: "Star Symphony Over Årø"	225,-
<ul style="list-style-type: none">• Salmon rilette made of hot smoked salmon in a creamy herb cream, topped with trout roe• Egg & shrimp topped with homemade mayonnaise & garden cress• Fish cake topped with homemade remoulade and house-pickled cucumber• Butter-fried, breaded fish fillet topped with homemade remoulade• All arranged on a bed of Herrnhuter rye bread & salad	



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Board 2: "Årø's "Hyggelige" Platter" 225,-

- Salmon rilette made of hot smoked salmon in a creamy herb cream, topped with trout roe
- Chicken salad made of chicken in asparagus-/mushroom cream with bacon, topped with crispy bacon & apple
- Southern Jutland sausages with aspic, homemade Remoulade & mayonnaise, fried onions & red onions
- Bresaola arranged with cream cheese & herbs
- Årø Pâté with herbs, topped with house-pickled cucumber
- Taste our apple cake with whipped cream & macarron-/almond crunch
- The platter is served with Herrnhuter rye bread, bread & butter

Board 3: " The Green Platter" 225,-

- Avocado with egg salad made with eggs & peas in chive-/curry cream topped with garden cress, chives, mild chili, & toasted black sesame seeds
- Potato topped with homemade mayonnaise, tomato, house-pickled cucumber & red onion, radish, finely chopped red onion, fried onions, & chives
- Baked bell pepper with fresh mozzarella, hummus, red pesto, & arugola
- All arranged on a bed of Herrnhuter rye bread & salad

Café Årø Vingård salad

Årø Ceasar Salad 145,-

Ceasar salad with crispy chicken, egg, avocado, crunchy salad, cucumber, Topped with our own Ceasar dressing, crispy croutons, & parmesan. Served with bread & butter



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Årø Salmon Salad 155,-

Salmon Salad with salmon rilette made of hot smoked salmon in a creamy herb cream, trout roe, egg, avocado, crunchy salad, cucumber, topped with our own tatar dressing, lemons, herbs, & crispy croutons. Served with bread & butter

Junior – "Build-Your-Own"-Smørrebrød

Junior – " Build-Your-own" 95,-

Choose betwee: Egg Salad, Egg & Shrimp, Salmon Rilette, Fish Cake, Fish Fillet, Årø Pâté or Chicken Salad.

Served with Herrnhuter rye bread & bread

"Smørrebrød" arranged kid-friendly and in smaller portions. The elements are served seperately on the plate – ready for Junior to build their own "smørrebrød" or enjoy each part individually...

Café Årø Vingård's "Hyggeret"

Nachos 95,-

Nachos with cheddar cheese, served with crème fraîche, salsa, guacamole & jalapeños

- with crispy chicken +30,-



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"The Sweat Kitchen"

Apple Cake	65,-
Apple cake with whipped cream & macaroon-/almond crunch	
Pancakes	65,-
Pancakes – 2 pieces with local berry jam from Lindegarden	
- with vanilla icecream from Søster Is	+20,-



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Beverages

Wine - Årø Vingård

White wine, Solaris	1 btl. / 1 gl.	335,- / 85,-
Aromatic dry white wine with good minerality and notes of pineapple, citrus, and elderflower. Our Solaris features a distinctive elderflower aroma with a hint of pineapple that rises from the glass. The taste is equally dominated by elderflower.		
White wine, Muscaris	1 btl. / 1 gl.	335,- / 85,-
A medium-dry, rounded wine bursting with fruit.		
Rosé wine, Acolon	1 btl. / 1 gl.	335,- / 85,-
Light and medium-dry rosé wine with berry notes.		
Rosé wine, Cabernet	1 btl. / 1 gl.	335,- / 85,-
Deep red rosé wine with pleasant acidity & plenty of red berry flavors.		
Red wine	1 btl. / 1 gl.	370,- / 90,-
This red wine has a beautiful aroma, deep red color, notes of blackcurrant, blueberry, cherry stone, & a subtle touch of oak barrels, combined with a fine balance of tannins. A light yet full-bodied red wine with abundant fruit flavors. Aged 2 years in oak barrels.		



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Sparkling wine, Orion 1 btl. 490,-

A medium-dry sparkling quality wine from Årø Vineyard made from the Orion grape. Produced by traditional bottle fermentation and aged 14 months (Méthode Traditionnelle). The flavor is full-bodied & fresh with notes of Granny Smith apple, complemented by hints of honey & almonds.

Sparkling wine, Pinot Noir 1 btl. 520,-

A medium-dry sparkling quality wine made from the Pinot Noir grape. This is Årø Vineyard's version of a Blanc de Noir, a white sparkling wine produced solely from blue grapes. Produced by traditional bottle fermentation & aged 13 months (Méthode Traditionnelle). A sparkling wine with a lovely aroma of fresh fruit & a subtle toasted note.

Beer

Aarø Bryg	50 cl	70,-
Blackbird, Fuglsang	33 cl	45,-
Non-alcoholic beer, 1664 Blanc	33 cl	45,-
Non-alcoholic beer, Carlsberg Nordic	33 cl	45,-
Draft beer - Fuglsang Ipa or Blackbird	Small / big	45,- / 65,-

Snaps/liqueur

Snaps, Årø Vingård	4 cl. / 1 btl.	50,- / 260,-
Apple liqueur or red wine liqueur, Årø Vingård	4 cl. / 1 btl.	55,- / 290,-



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Coffee

Americano - (black coffee)	40,-
Americano jug (3 cups of black coffee)	90,-
Caffe Latte (black coffee with warm m varm, semi-skimmed milk)	50,-
Espresso (strong, black coffee, – served as a double)	45,-
Espresso Macchiato (dobble espresso topped with m milk foam)	55,-
Cappuccino (1/3 espresso, 1/3 warm milk, 1/3 milk foam)	55,-
Latte Macchiato (1/3 espresso, 2/3 warm milk, topped with milk foam)	55,-
Iskaffe (1/3 espresso, 2/3 cold milk, icecubes, optional syrup – choose syrup: caramel, chocolate or vanilla)	70,-

Tea - Fam. Carstensen's Tehandel

Today's selection	1 cup / 1 jug	40,- / 75,-
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Water/juice

Coca Cola	25 cl	35,-
Pepsi Max	25 cl	35,-
Schweppes Lemon	25 cl	35,-
Squash	25 cl	35,-
Sparkling water with/without citrus	25 cl	35,-
Apple juice from local Lindegaarde in Hajstrup	1 gl. / 1 btl.	35,- / 70,-