



Sønderjysk i sjælen med udsyn til verden

Menu card

Café Årø Vingårds tallerkenstore smørrebrød

Served on freshly baked rye bread from Christiansfeld

Potato		105,-
	Potato topped with homemade mayonnaise, tomato, house-pickled cucumber and red onion, radish, finely chopped red onion, fried onions, and chives	
	- with trout roe	+25,-
	- with bacon	+10,-
Egg salad		105,-
	Egg salad made with eggs and peas in chive-/curry cream topped with garden cress, chives, mild chili, and toasted black sesame seeds	
	- with avocado	+20,-
	- with bacon	+10,-
Egg & Shrimp		125,-
	Egg og shrimp topped with homemade mayonnaise, trout roe, asparagus, cucumber, tomato, lemon, and garden cress	
Salmon Rillette		125,-
	Salmon rilette made of hot-/cold smoked salmon in a creamy herb cream, Topped with trout roe, cucumber, tomato, lemon, and 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, and chives	
Fish Filet	125,-
Butter-fried, breaded fish fillet topped with homemade remoulade, house-pickled cucumber, tomato, lemon, and chives	
Chicken Salad	120,-
Chicken salad made of chicken in asparagus-/mushroom cream with bacon, topped with crispy bacon, apple, and fried onions	
Rullepølse	115,-
Rullepølse topped with homemade mayonnaise, tomato, aspic, fried onions, red onions and garden cress	
<u>Årø Platter</u>	
Board 1: "Star Symphony Over Årø"	225,-
<ul style="list-style-type: none">• Salmon rilette made of hot-/cold smoked salmon in a creamy herb cream, topped with trout roe• Egg & shrimp topped with homemade mayonnaise and 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 freshly baked Herrnhuter rye bread and salad	

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Board 2: "Årø's "Hyggelige" Platter"

225,-

- Salmon rilette made of hot-/cold 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 and apple
- Southern Jutland sausages with aspic, homemade remoulade, fried onions and red onions
- Bresaola arranged with cream cheese and herbs
- Årø Pâté with herbs, topped with house-pickled cucumber
- Taste our apple cake with whipped cream and macarron-/almond crunch
- The platter is served with freshly baked Herrnhuter rye bread, baguette and butter

Board 3: "The Green Platter"

225,-

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



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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, and parmesan. Served with baguette and butter

Årø Salmon Salad 145,-

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

Junior – "Build-Your-Own"-Smørrebrød

Junior – "Build-Your-own" 95,-

Choose between: Egg Salad, Egg & Shrimp, Salmon Rilette, Fish Cake, Fish Fillet, Årø Pâté or Chicken Salad
Served with Herrnhuter rye bread and baguette

"Smørrebrød" – almost like the adult version – arranged kid-friendly and in smaller portions. Just like the rest of our kitchen, we focus on high-quality ingredients. The elements are served separately 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 og jalapeños

- with crispy chicken +30,-

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"The Sweat Kitchen"

Apple Cake	65,-
Apple cake with whipped cream and macaroon-/almond crunch	
Pancakes	65,-
Pancakes – 2 pieces with local berry jam from Lindegården	
- with vanilla icecream from Søster Is	+20,-
Red Berry Pudding	75,-
Traditional Danish red berry pudding made with summer berries, served with cream	
- with vanilla icecream from Søster Is	+20,-



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Beverages

Wine - Årø Vingård

White wine, Solaris 1 btl. / 1 gl. 315,- / 80,-

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. A wonderfully fresh and crisp wine — perfect to pair with one of our lunch dishes.

White wine, Muscaris 1 btl. / 1 gl. 330,- / 85,-

A lovely medium-dry, rounded wine bursting with fruit.

Rosé wine, Acolon 1 btl. / 1 gl. 330,- / 85,-

Light and medium-dry rosé wine with beautiful berry notes.

Rosé wine, Cabernet 1 btl. / 1 gl. 315,- / 80,-

Lovely deep red rosé wine with pleasant acidity and plenty of red berry flavors.

Red wine 1 btl. / 1 gl. 350,- / 90,-

This red wine has a beautiful aroma and a deep red color with notes of blackcurrant, blueberry, cherry stone, and a subtle touch of oak barrels, combined with a fine balance of tannins. A lovely 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 on the lees (Méthode Traditionnelle). The flavor is full-bodied and fresh with notes of Granny Smith apple, complemented by hints of honey and 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 and aged 13 months on the lees (Méthode Traditionnelle). A beautiful sparkling wine with a lovely aroma of fresh fruit and 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. 250,- / 50,-

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



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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)	70,-
– choose syrup: caramel, chocolate or vanilla	

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 Lindegaard in Hajstrup	1 gl. / 1 btl.	35,- / 70,-

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