

WINE

WINEMENU WITH 3 GLASSES 293 DKK + DESSERTWINE 84 DKK

CAVA

CAVA BRUT RESERVA – 75,- / 375,-
CELLER VELL 2018, CATALONIA - SPAIN

CAVA BRUT RESERVA / SEMI SEC – 375,-
CELLER VELL 2018, CATALONIA - SPAIN

WHITE

RIESLING "BLAUSCHIEFER" – 95,- / 455,-
KERPEN, 2020, MOSEL – GERMANY

RIESLING BIO – 455,-
D. B. SCHMITT 2019, RHEINHESSEN – GERMANY

RIESLING KABINETT – 395,-
EMRICH SCHÖNLEBER 2021, NAHE – GERMANY

CHARDONNAY LEITHABERG – 475,-
WEINGUT HEINRICH 2019, BURGENLAND – AUSTRIA

DOMINI DEL LEONE – 415,-
PINOT GRIGIO 2019, VENETO – ITALY

PINOT GRIS RESERVE – 105,- / 495,-
F. E. TRIMBACH 2017, ALSACE - FRANCE

BOURGOGNE BLANC – 120,- / 525,-
MAISON CHAMPY 2019 – FRANCE

GWIN EVAN – 455,-
MELON DE BOURGOGNE
LE HAUT PLANTY 2021, LOIRE - FRANCE

BOTIJO BLANCO – 75,- / 335,-
FRONTONIO 2020, VALDEJALÓN – SPAIN

RODRIGUEZ DE VERA – 90,- / 425,-
CHARDONNAY 2018, VT CASTILLA – SPAIN

RED

SPÂTBURGUNDER – 95,- / 455,-
HÖFFLIN 2016, BADEN - GERMANY

BOURGOGNE ROUGE – 455,-
DOMAIN RICHOUX 2017, IRANCY – FRANCE

NAT COOL 1 LITRE – 445,-
NIEPOORT VINHOS 2021
BAIRRADA – PORTUGAL

CRU JULIÉNAS – 465,-
CUVEÉ PRESTIGE
2019, BEAUJOLAIS – FRANCE

CABERNET FRANC – 85,- / 415,-
LA CHAPELLE 2018, CHÂTEAU DE FESLES
LOIRE – FRANCE

BAROLO – 135,- / 625,-
SENZANOME, 2012,
PIEMONTE – ITALY

IRROSSO SANGIOVESE – 500,-
CASANOVA DI NERI 2018, TOSCANA - ITALY

JUMENTA – 80,- / 385,-
RODRIGUEZ DE VERA 2021
VT CASTILLA – SPAIN

CÔTES DU RHÔNE – 395,-
FAMILLE PERRIN 2019, CDR – FRANCE

POMEROL – 120,- / 525,-
CHÂTEAU MONCETS 2018
BORDEAUX – FRANCE

MENU

*Food allergies and intolerances
Before ordering please speak to our staff about your requirements*

3 SNACKS AND 7 COURSES – 479 DKK

BOTH – QUAIL EGG – PICKLED MUSHROOMS

BRIOCHE – TRUFFLE SALAMI – BALSAMICO

ROASTED LEEKS – CAVIAR – LEMON

SALTED SCALLOPS – CREAMY HORSERADISH – TAPIOCA

CARAMELLIZED CABBAGE – HOLLANDAISE SAUCE – PANKO TUILE

BEETROOT TATAR – FRIED CAPERS – SESAME

PAN-FRIED RIBEYE – MISO – DEHYDRATED YOGURT

JERUSALEM ARTICHOKE – PICKLED ONIONS – FRISÈE

GRILLED MINI ROMAINE – CAESAR DRESSING – CRISPY CHICKEN SKIN

MILLE FEUILLE – HONEY ICE CREAM – APPLE COMPOTE

3 SNACKS AND 4 COURSES – 379 DKK

BOTH – QUAIL EGG – PICKLED MUSHROOMS

BRIOCHE – TRUFFLE SALAMI – BALSAMICO

ROASTED LEEKS – CAVIAR – LEMON

SALTED SCALLOPS – CREAMY HORSERADISH – TAPIOCA

BEETROOT TATAR – FRIED CAPERS – SESAME

PAN-FRIED RIBEYE – MISO – DEHYDRATED YOGURT

JERUSALEM ARTICHOKE – PICKLED ONIONS – FRISÈE