




# WINE

---

 **WINE PAIRING** WITH 3 GLASSES 283 DKK + DESSERTWINE 69 DKK  
 **OPGRADED WINE PAIRING** WITH 3 GLASSES 367 DKK + DESSERTWINE 69 DKK

## SPARKLING

 CREMANT D'ALSACE BRUT – 85,- / 425,-  
CHARLES FREY 2019 – FRANCE

 CHAMPAGNE RESERVE BRUT – 130,- / 645,-  
THIERRY FOURNIER NV. – FRANCE  
PINOT MEUNIER, CHARDONNAY & PINOT NOIR


## WHITE

RIESLING "BLAUSCHIEFER" – 95,- / 475,-  
KERPEN 2021, MOSEL – GERMANY


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

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

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

 PETIT CHABLIS – 115,- / 525,-  
OLIVER BOUSSARD 2020, BOURGOGNE – FRANCE

BOURGOGNE BLANC – 545,-  
GAELLE & JÉRÔME MEUNIER 2020, MERCUREY – FRANCE

 BORDEAUX BLANC – 125,- / 575,-  
CHÂTEAU LA GARDE 2017  
PESSAC-LEOGNAN – FRANCE

BOTIJO BLANCO – 75,- / 345,-  
FRONTONIO 2021, VALDEJALÓN – SPAIN

RODRIGUEZ DE VERA – 90,- / 425,-  
CHARDONNAY 2019, VT CASTILLA – SPAIN

KEMENTER ORANGE VIN – 475,-  
ROTHER MUSKATELLER 2021, KAMPTAL – AUSTRIA

## RED

SPÂTBURGUNDER – 475,-  
HÖFFLIN 2017, BADEN - GERMANY

BOURGOGNE ROUGE – 495,-  
DOMAIN RICHOUX 2018, IRANCY – FRANCE


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

CABERNET FRANC – 450,-  
LA CHAPELLE 2018, CHÂTEAU DE FESLES  
LOIRE – FRANCE

CÔTES DU RHÔNE – 85,- / 395,-  
FAMILLE PERRIN 2019, CDR – FRANCE

LALANDE DE POMEROL – 525,-  
CHÂTEAU MONCETS 2018  
BORDEAUX – FRANCE

BAROLO – 575,-  
SENZANOME 2012, PIEMONTE – ITALY

 BARBERA D'ALBA – 125,- / 575,-  
BROVIA 2020 SORI DEL DRAGO  
PIEMONTE - ITALY

IRROSSO SANGIOVESE – 515,-  
CASANOV DI NERI 2018, TUSCANY – ITALY

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

 MENCIA "LAS TRES FILLAS" – 95,- / 465,-  
BODEGAS MERAYO 2019  
BIERZO - SPAIN

# MENU

---

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

## 3 SNACKS AND 7 COURSES – 479 DKK

CRISPY WONTON – YELLOWFIN TUNA – CREAM CHEESE

AIRY POTATO – BEETROOT JELLY – BACON

FRIED VEAL SWEETBREADS – YUZU – CRESS

BAKED COD – CAULIFLOWER – BROWN BUTTER SAUCE

FLATBREAD – JERUSALEM ARTICHOKE – PICKLED PUMPKIN

CARAMELIZED CABBAGE – DRIED HAM – BURRATA SAUCE

ORGANIC GLAZED PORK – APPLE SAUCE – CELERIAC

ONION TARTE TATIN – SOUR CREAM – COMTÈ

BUTTER POACHED CARROTS – TRUFFLE OIL – TARRAGON

PARSLEY SORBET – BUTTERMILK MOUSSE – HONEY TUILE

## 3 SNACKS AND 4 COURSES – 379 DKK

CRISPY WONTON – YELLOWFIN TUNA – CREAM CHEESE

AIRY POTATO – BEETROOT JELLY – BACON

FRIED VEAL SWEETBREADS – YUZU – CRESS

BAKED COD – CAULIFLOWER – BROWN BUTTER SAUCE

FLATBREAD – JERUSALEM ARTICHOKE – PICKLED PUMPKIN

ORGANIC GLAZED PORK – APPLE SAUCE – CELERIAC

BUTTER POACHED CARROTS – TRUFFLE OIL – TARRAGON