




WINE

 **WINE PAIRING** WITH 3 GLASSES 297 DKK + DESSERTWINE 69 DKK
 **OPGRADED WINE PAIRING** WITH 3 GLASSES 387 DKK + DESSERTWINE 69 DKK

SPARKLING

 BUEILLOISE PETNAT – 95,- / 435,-
LA GRAPPERIE 2020, LOIRE – FRANCE

 CHAMPAGNE ROSE – 135,- / 650,-
PIERRE GERBAIS – FRANCE
PINOT NOIR, CHARDONNAY & PINOT BLANC

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

 MÂCON-VILLAGES – 115,- / 525,-
NICOLAS POTEL 2020, BOURGOGNE – FRANCE

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

 POUILLY FUME MCMLV – 135,- / 600,-
DOMAINE DU BOUCHOT 2021, LOIRE – FRANCE

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

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

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

RED

SPÂTBURGUNDER – 95,- / 475,-
HÖFFLIN 2017, BADEN – GERMANY

BOURGOGNE GRANDS CHAMPS – 555,-
PIERRE NAIGEON 2019 – FRANCE

 BOURGOGNE PINOT NOIR – 145,- / 625,-
DOMAIN CHASELAY 2020 – FRANCE


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

CABERNET FRANC – 450,-
LA CHAPELLE 2020, 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, PIEDMONT – ITALY

 CHIANTI CLASSICO – 105,- / 510,-
BODEGAS MERAYO 2019
BIERZO – SPAIN

IRROSSO SANGIOVESE – 525,-
CASANOV DI NERI 2019, TUSCANY – ITALY

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

MENU

Food allergies and intolerances

Before ordering please speak to our staff about your requirements

3 SNACKS AND 7 COURSES – 479 DKK

SALTED CUCUMBER – NORWAY LOBSTER – BROKEN GEL

CRISPY WAFFLE – LUMPFISH ROE – SMOKED CHEESE

GREEN ASPARAGUS – MALT MAYONNAISE – RAMSON

FRIED MONKFISH – FERMENTED APRICOT SAUCE – TROUT ROE

SALT ROASTED BEETS – ORANGE GLACE – CAPERS

WHITE ASPARAGUS – SAUCE BLANQUETTE – LARD

SLOW ROAST VEAL – VARIATION OF TOMATO – BISQUE

TART – FRESH SPRING PEAS – QUAIL EGG

BROCCOLINI – ONION FOAM – CRISPY CHICKEN SKIN

VARIATION OF RHUBARB – LIQUORICE – VANILLA ICE CREAM

3 SNACKS AND 4 COURSES – 379 DKK

SALTED CUCUMBER – NORWAY LOBSTER – BROKEN GEL

CRISPY WAFFLE – LUMPFISH ROE – SMOKED CHEESE

GREEN ASPARAGUS – MALT MAYONNAISE – RAMSON

FRIED MONKFISH – FERMENTED APRICOT SAUCE – TROUT ROE

WHITE ASPARAGUS – SAUCE BLANQUETTE – LARD

SLOW ROAST VEAL – VARIATION OF TOMATO – BISQUE

BROCCOLINI – ONION FOAM – CRISPY CHICKEN SKIN