




WINE

 **WINE PAIRING** WITH 3 GLASSES 295 DKK + DESSERTWINE 95 DKK
 **OPGRADED WINE PAIRING** WITH 3 GLASSES 395 DKK + DESSERTWINE 95 DKK

SPARKLING


 CAVA DRAMA DE NAVERAN – 90,- / 450,-
BODEGAS NAVERAN 2021, PENEDES – SPAIN

 CHAMPAGNE ESPRIT NATURE G – 160,- / 795,-
HENRI GIRAUD NV., CHAMPAGNE – FRANCE

WHITE

RIESLING "BLAUSCHIEFER" – 95,- / 495,-
KERPEN 2021, MOSEL – GERMANY

RIESLING KABINETT – 90,- / 455,-
GOLDATZEL 2022, RHEINGAU – GERMANY

 GRÛNER VELTLINER SMARAGD – 135,- / 650,-
REID IM WEINGEBIRGE, NIKOLAIHOF 2018, WACHAU – AUSTRIA

PINOT GRIS RESERVE – 525,-
F. E. TRIMBACH 2018, ALSACE – FRANCE

CHABLIS – 550,-
DOMAIN JEAN COLLET 2021, BOURGOGNE – FRANCE

CHARDONNAY V. VIGNES – 95,- / 475,-
LA GRANDE COLOMBE 2023, PAYS D'OC – FRANCE

ALIGOTÉ BOURGOGNE – 600,-
CLOS DU MOULIN AUX MOINES 2022
BOURGOGNE - FRANCE

 MICROCÒSMICO BLANCO – 105,- / 525,-
MACABEO, FRONTONIO 2022, VALDEJALÒN – SPAIN


BOTIJO BLANCO – 75,- / 345,-
FRONTONIO 2022, VALDEJALÒN – SPAIN

DANDELION ALBARINO – 515,-
NANCLARES Y PRIETO 2022, RIAS BAIXAS – SPAIN

RED

SPÂTBURGUNDER – 95,- / 475,-
HÖFFLIN 2021, BADEN – GERMANY

ARBOIS TRADITION – 485,-
AUGUSTE PIROU 2021, JURA – FRANCE

 HAUTES-COTES DE NUITS – 130,- / 625,-
LUPE CHOLET 2021, BOURGOGNE – FRANCE

BOURGOGNE PINOT NOIR – 140,- / 650,-
DOMAIN CHASELAY 2022, BEAUJOLAIS – FRANCE

CABERNET FRANC – 490,-
LE PIGEUR FOU, DOMAINE DE LA COTELLERAIE 2021
LOIRE – FRANCE

CÔTES DU RHÔNE – 85,- / 395,-
FAMILLE PERRIN 2020, CDR – FRANCE

LALANDE DE POMEROL – 535,-
CHÂTEAU MONCETS 2020
BORDEAUX – FRANCE

BAROLO – 600,-
SENZANOME 2012, PIEDMONT – ITALY

IRROSSO SANGIOVESE – 525,-
CASANOVA DI NERI 2021, TUSCANY – ITALY

 SARAJA SARDINIA – 110,- / 535,-
CANNONAU, SA RAJA 2022, ROMANGIA IGT – 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 – 497 DKK

SALTED CUCUMBER – BROWN CRAB – PICKLE JUICE JELLY

TART – SUMMER GREENS – CHIVES MAYONNAISE

FRIED YELLOWFIN TUNA – AVOCADO – LEMON PEARLS

SCALLOP – FILLED BROWN BUTTER SAUCE – GINGER

CARAMELIZED CABBAGE – TRUFFLE PECORINO – GOOSEBERRY SAUCE

MUSHROOM TOAST – PICKLED KOHLRABI – AIR-DRIED BEEF

DANISH POTATOES – AIRY LOVAGE – “FAKE SOIL”

TOMATO TARTARE – BURRATA – GRILLED PEPPER

BEEF STRIP LOIN – CHEESE RAVIOLI – FERMENTED GARLIC

STRAWBERRY – BASIL SORBET – 30YR AGED BALSAMICO

3 SNACKS AND 4 COURSES – 397 DKK

SALTED CUCUMBER – BROWN CRAB – PICKLE JUICE JELLY

TART – SUMMER GREENS – CHIVES MAYONNAISE

FRIED YELLOWFIN TUNA – AVOCADO – LEMON PEARLS

SCALLOP – FILLED BROWN BUTTER SAUCE – GINGER

CARAMELIZED CABBAGE – TRUFFLE PECORINO – GOOSEBERRY SAUCE

DANISH POTATOES – AIRY LOVAGE – “FAKE SOIL”

BEEF STRIP LOIN – CHEESE RAVIOLI – FERMENTED GARLIC