

MENU

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

3 SNACKS AND 7 COURSES – 497 DKK

EGG ROYAL – SMOKED TENDERLOIN – PICKLED CELERY

CRISPY TART – CREAMY CHICKEN SALAD – PICKLED CUCUMBERS

GRILLED MONKFISH – BEETROOT GLAZE – DILL MUESLI

COLD SMOKED SALMON – “FOX” DRESSING – SALTED FENNEL

WHEAT TACO – FRIED PORK – KIMCHI RED CABBAGE

SALTED WAFFLE – CREAMY PUMPKIN – DEEP FRIED ARTICHOKE

MARINATED GREENKALE – TRUFFLE MAYONNAISE – POMEGRANATE

ROASTED DUCK BREAST – LINIE AQUAVIT SAUCE – DEHYDRATED CHERRIES

BAKED LEEK – PARSLEY PESTO – AIRY TOMATO FOAM

VARIATION OF CHOCOLATE – CHERRY SORBET – DRIED SPICED CAKE

3 SNACKS AND 4 COURSES – 397 DKK

EGG ROYAL – SMOKED TENDERLOIN – PICKLED CELERY

CRISPY TART – CREAMY CHICKEN SALAD – PICKLED CUCUMBERS

GRILLED MONKFISH – BEETROOT GLAZE – DILL MUESLI

COLD SMOKED SALMON – “FOX” DRESSING – SALTED FENNEL

MARINATED GREENKALE – TRUFFLE MAYONNAISE – POMEGRANATE


SALTED WAFFLE – CREAMY PUMPKIN – DEEP FRIED ARTICHOKE


ROASTED DUCK BREAST – LINIE AQUAVIT SAUCE – DEHYDRATED CHERRIES

WINE

 **WINE PAIRING** WITH 3 GLASSES 295 DKK + DESSERTWINE 85 DKK
 **OPGRADED WINE PAIRING** WITH 3 GLASSES 395 DKK + DESSERTWINE 85 DKK
WE ALSO HAVE **PETIT FOUR + COFFEE** FROM 55 DKK

SPARKLING

 CREMANT BRUT, CELEBRATION – 95,- / 475,-
DOMAINE SPARR, 2020, ALSACE – FRANCE


 CHAMPAGNE ESPRIT NATURE "G" – 150,- / 750,-
HENRI GIRAUD, AY, NV - FRANCE

CHAMPAGNE LAFOND – 695,-
COMTESSE LAFOND NV., CHAMPAGNE – FRANCE

WHITE

RIESLING "BLAUSCHIEFER" – 100,- / 495,-
KERPEN 2021, MOSEL – GERMANY

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

 CHARDONNAY CAP AU SUD – 120,- / 595,-
FRANCOIS CARILLON, 2021, BURGUNDY - FRANCE

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

CHABLIS – 615,-
DOMAIN JEAN COLLET 2022, BOURGOGNE – FRANCE

CHARDONNAY V. VIGNES – 95,- / 485,-
LA GRANDE COLOMBE 2023, PAYS D'OC – FRANCE

ALIGOTÈ BOURGOGNE – 675,-
CLOS DU MOULIN AUX MOINES 2022
BOURGOGNE – FRANCE

 CÔTES DU RHÔNE BLANC – 90,- / 450,-
PAUL JABOLET AÎNÉ, 2023 - FRANCE

L'INSTANT SAUVIGNON BLANC – 85,- / 385,-
JEAN MARIE BERTHIER, LOIRE, 2022 - FRANCE

RED

SPÂTBURGUNDER – 100,- / 495,-
HÖFFLIN 2021, BADEN – GERMANY

 SANTENAY ROUGE – 145,- / 675,-
RENÉ LEQUIN-COLIN, BURGUNDY, 2022 – FRANCE

ARBOIS TRADITION – 95,- / 485,-
AUGUSTE PIROU 2021, JURA – FRANCE

BOURGOGNE PINOT NOIR – 155,- / 690,-
DOMAIN CHASSELAY 2022, BEAUJOLAIS – FRANCE


CABERNET FRANC – 490,-
LA CHAPELLE, CHÂTEAU DE FESLES 2021
LOIRE – FRANCE

CÔTES DU RHÔNE – 85,- / 445,-
FAMILLE PERRIN 2020, CDR – FRANCE

LALANDE DE POMEROL – 555,-
CHÂTEAU MONCETS 2020
BORDEAUX – FRANCE

BAROLO – 650,-
SENZANOME 2012, PIEDMONT – ITALY

IRROSSO SANGIOVESE – 560,-
CASANOVA DI NERI 2021, TUSCANY – ITALY

 SAUMUR CHAMPIGNY ROUGE – 110,- / 525,-
FABIEN DUVEAU, CABERNET FRANC
LOIRE, 2022 – FRANCE

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