



Scallop

Juice of green strawberries & lightly smoked custard of oysters

Wine: 2017 Sauvignon Blanc "Petit Blanc" Clos Henri, Marlborough, New Zealand

Langoustine

Lardo, pickled tomatoes & marjoram

Wine: 2015 Cimes de porrara vi de villa, Priorat Blanco, Spain

Cod

Sweet corn, brown beech mushrooms & sauce of corncobs

Wine: 2016 Bouzeron, Côtes Chalonnaise, Maison Louis Jadot, Bourgogne, France

White asparagus

Hollandaise with smoked fresh cheese & orpine

Wine: 2015 Tocat, de L'Ala - Blanco, Empordá, Spain

Violet artichoke

Hazelnut praline, truffles & orange

Wine: 2017 Chateau Romassan, Domaine Ott, Bandol, France

Chanterelles

Pointed cabbage & tarragon

Wine: 2016 Riffel, Chardonnay Reserve, Trocken, Rheinhessen, Germany

Pork cheek

Beetroots, blackcurrants & raw liquorice

Wine: 2017 Mercurey Vieilles Vignes, Maison Albert Sounit, Bourgogne, France

Buck

Sea kale, cherries & rilette

Wine: 2015 Finca Sopenia, Synthesis Malbec, Tupungato, Argentina

Quail

Ramson & leek

Wine: 2016 Prazo de Roriz, Prats & Symington, Duoro, Portugal

Cheese table

Selection of the best Scandinavian cheeses
with crisp, sweet & sour condiments

Mead: Hops Mead "Underfundig", Frederiksberg, Denmark

Raspberry

Sorrel, airy mousse of white chocolate & raspberry sorbet

Wine: 2017 Beerenauslese Terrassen, Domäne Wachau, Austria

Strawberries

Sauce Saboyenne & sorbet with rosehip

Wine: 2017 Beerenauslese Terrassen, Domäne Wachau, Austria

The Journey - incl. wine 1.500 DKK.

7 courses incl. wine menu, water ad libitum, a glass of champagne, french press coffee and sweets.

The Journey is an offer for the whole table. The menu and the wine is selected by our chef.

4 courses 450 DKK. / incl. wine 850 DKK. - 5 courses 500 DKK. / incl. wine 1.000 DKK.

Children half price.