



Halibut

Gooseberry & buttermilk

Wine: 2017 Nosso - Verdejo Natural, Menade, Rueda, Spain

Scallop

Sunflower seeds, lumpfish roe & Parisian carrots

Wine: 2017 Pouilly-Fuissé, Domaine J.A. Ferret, Bourgogne, France

Turbot

Spinach, brandade & verbenä

Wine: 2017 Santenay Blanc, Domaine Prieur-Brunet, Bourgogne, France

Jerusalem artichokes

Watercress, truffle & hay cheese

Wine: 2017 Leo Steen, Chenin blanc "Peaberry" Mendocino county, USA

Morels

Beetroots, hazelnuts & bouillon

Wine: 2016 Nebbiolo d'Alba, Brovia, Piemonte, Italy

Celeriac

Poached egg yolks & truffle

Wine: 2015 121 b.C Vespaiole, Vignaioli Contrà Soarda, Veneto, Italy

Veal sweetbread

Cauliflower, capers & currants

Wine: 2018 Pinot noir "Resplendent", Erath, Oregon, USA

Fallow deer

Porcini mushrooms, juniper & pearl onions

Wine: 2017 "Fruit Sauvage", Clos de Caveau, Vacqueyras, Rhône, France

Teal

Silverbeets, ramson & Tardivo radicchio

Wine: 2016 Barbera d'Asti "Camp du Rouss", Coppo, Piemonte, Italy

Cheese table

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

Wine: 2018 Riesling Rayon de Lune, Bestheim, Alsace, France

Plums

Pistachio sorbet, chocolate & sea salt

Wine: 1967 Adorado Solero, Menade, Rueda, Spain

Blood orange

Sorbet, vanilla custard & oxalis

Wine: Otima 10 year Tawny, Warre's, Douro, Portugal

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 500 DKK. / incl. wine 900 DKK. - 5 courses 600 DKK. / incl. wine 1.100 DKK.

Children half price.