



Halibut

Gooseberry & buttermilk

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

Langoustine

Lardo, pickled tomatoes & marjoram

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

Angler

Mandarin, brussel sprout & hazelnut

Wine: 2016 Montagny 1. Cru "Les Coères", Domaine Bernollin, Bourgogne, France

Jerusalem artichokes

Watercress, truffle & hay cheese

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

Pumpkin

Citrus, beurre blanc & almonds

Wine: 2014 Pinot Gris "Selenite" Vignoble des 2 Lunes, Alsace, France

Celeriac

Poached egg yolks & truffle

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

Pork cheek

Beetroots, blackcurrants & raw liquorice

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

Fallow deer

Porcini mushrooms, juniper & pearl onions

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

Mallard

Baby cabbage, smoked blackberries & confit

Wine: 2015 "Bracciale", Jacopo Biondi Santi, Tuscany, Italy

Cheese table

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

Mead: Hops Mead "Underfundig", Frederiksberg, Denmark

Apple

Sorbet, apple compote & cardamom

Wine: Gyldensteen GC-01 apple cider, Funen, Denmark

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.