



Squid

Pomelo & fennel

Wine: 2016 Gradis Ciutta Ribolla Gialla DOC, Italy

Lumpfish roe

Croquette & mini cucumber

Wine: 2013 Lemelson, Riesling, Willamette valley, Oregon, USA

Lemon sole

Vanilla & Jerusalem artichoke

Wine: 2015 Goisot Bourgogne Cotes D'Auxerre Bio, France

Radicchio

Pear, Västerbotten cheese & egg yolk

Wine: 2014 Sancerre Rouge "Les Grandmont", Domaine Laporte, Loire, France

Violet artichoke

Hazelnut praline, truffles & orange

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

Cauliflower

Fresh cheese, sorrel & truffles

Wine: 2014 Chenin Blanc "Saini", Leo Steen, Californien, USA

Rack of lamb

Silverbeets & smoked yoghurt

Wine: 2016 Spätburgunder zellertal, Schwedhelm, Palz, Germany

Wild boar

Morels à la Crème & savoy cabbage

Wine: 2016 Paxton, Granache, McLaren vale, Australia

Quail

Ramson & leek

Wine: 2015 "Na Fiola", Can Majoral, Mallorca, Spain

Cheese table

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

Wine: 10 Years Tawny Port, Ramos Pinto, Douro, Portugal

Apple

Airy mousse on soured whole milk & sorbet of white chocolate and blackcurrant

Wine: 2017 Beerenauslese, Domäne Wachau, Wachau, Austria

Hazelnut

Warm caramel sauce & date compote

Wine: 2016 Coteaux de Layon, Chateau de Fesles, Loire, France

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.