



SNACKS & BUBBLES

Start the evening with snacks bubbles - **DKK 125**

MENU

Cod - Squash - Pear - **DKK 125**

Scallop - Salsify - Garden Nasturtium - **DKK 125**

Pheasant - Apples - Beetroot - **DKK 125**

"Them" Cheese - Chestnuts - Elderberries - **DKK 125**

Pumpkin - White chocolate - Orange - **DKK 125**

5-cours menu - **DKK 495**

WINE

Grüner Veltliner, Dominique Stagård, Kremstal, Austria

Riesling, Deidesheimer Paradiesgarten, Bassermann Jordan, Pfalz, Germany

Pinot Noir, Dalrymple Vineyards, Tasmanien, Australia

Banyuls, Gerard Bertrand, South France

Les Pins, Chateau Tirecul La Graviere, Loupiac, France

Wine menu - **DKK 450**

SELECTED WINES

2017 Chardonnay, Dalrymple Vineyards, Tasmanien, Australia
Fruity notes, complex and long aftertaste

Glas 140 kr. / Flaske 735 kr.

2017 Cont Ugo, Tenuta Guado Al Tasso, Bolgheri, Italy
Balanced wine with fine tannins and pleasant persistence

Glas 160 kr. / Flaske 815 kr.

2012 Ashmead Cabernet Sauvignon, Elderton Wines, Barossa Valley, Australia
Intense, full-bodied and soft with fine tannins,

Glas 165 kr. / Flaske 865 kr.



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TODAY'S MENU- ask the waiter

Main course - **DKK 235**

2 courses - **DKK 315**

3 courses - **DKK 395**

STEAK, 250 G.

Potato - Garnish - Veal glace - **DKK 298**

CHEESE PLATE

Danish cheese with jam and crunch - **DKK 125**

EXTRA

Childrens menu - **DKK 125**
Childrens ice cream - **DKK 85**



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