



Squid

Pomelo & fennel

Wine: 2016 Gradis Ciutta Ribolla Gialla DOC, Italy

Brown crab

Pickled tomato, unripe peaches & bisque

Wine: Chateau de Citeaux, Mersault, "Les Grand Charrons", Philippe Bouzereau, Bourgogne, France

Lemon sole

Vanilla & Jerusalem artichoke

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

Radicchio

Pear, Thybo 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

Sweetbread

Vadouvan, salted lemon & butternut

Wine: 2015 Clos de Lupé Bourgogne Pinot Noir, Bourgogne, France

Deer

Mushroom & apple

Wine: 2015 Crozes Hermitage Les Jalets, Rhône, France

Teal

Celeriac & honey

Wine: 2014, Zorah Karasi, Armenia

Cheese table

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

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

Plum

Airy lemon mousse & yoghurt sorbet

Wine: N.V. Brachetto Dolce "Fiorelli", Toso, Piemonte, Italy

Wild blueberries

Sorbet of Marcona almonds & meringue

Wine: Recioto Della Valpolicella, Lenotti, Amarone, Italy

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.