

TASTING MENU

17:00-21:00

MENU

Graved beef tenderloin

Ramsons mayo - salad - bread

Viognier Nussdorf, Emil Bauer, Pfalz, DE

Fillet of young Danish cattle

Truffle sauce, fried vegetables, celery puree and potato

Les Terres rouges, Domaine Font Sarade, Rhone, FR

White chocolate mousse

Mocha foam, crunch and sweet

Château Septy, Monbazillac, FR

3 courses / 425,-

Wine menu / 275,-

Beer menu from Hvide Sande Bryghus / 145,-

EXTRAS

Fresh asparagus

Hand peeled shrimps - wild garlic mayo

C.A.I. Riesling, Immich-Batteriberg, Mosel, DE

Morbier

Nuts and beer syrup

Fonseca Bin 27, Fonseca Guimaraens, Porto, PT

Extra course / 85,-

Extra wine / 85,-

Extra beer / 50,-

A GOOD START

G&T / 85,-

TASTING

...with everything

Cocktail & snacks

5 course meal

Wine menu

Coffee/tea & sweets

1145,-

*If you have any questions regarding allergens, please contact the staff
The winemenu is examples and can be changed*