



Razor clam

Purée of fennel, carrots & sauce of mussels

Wine: 2017 Reichsgraf von Kesselstatt, Kaseler Kehrnagel, Riesling kabinet, Germany

Langoustine

Lardo, pickled tomatoes & marjoram

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

Cod

Sweet corn, brown beech mushrooms & sauce of corncobs

Wine: 2016 Bouzeron, Côtes Chalonnaise, Maison Louis Jadot, Bourgogne, France

Jerusalem artichokes

Watercress, truffle & hay cheese

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

Violet artichoke

Hazelnut praline, truffles & orange

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

Chanterelles

Pointed cabbage & tarragon

Wine: 2016 Riffel, Chardonnay Reserve, Trocken, Rheinhessen, Germany

Pork cheek

Beetroots, blackcurrants & raw liquorice

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

Ox

"Flat iron", grilled piment & unripe peaches

Wine: 2017 Birichino, Scylla, California, USA

Quail

Ramson & leek

Wine: 2016 Prazo de Roriz, Prats & Symington, Duoro, Portugal

Cheese table

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

Mead: Hops Mead "Underfundig", Frederiksberg, Denmark

Raspberry

Sorrel, airy mousse of white chocolate & raspberry sorbet

Wine: 2017 Beerenauslese Terrassen, Domäne Wachau, Austria

Blueberry

Meringue, curd & lemon sorbet

Wine: 2015 "I Capitelli" Anselmi, Veneto, 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.