



Menu for Tuesday, Thursday and Saturday

Starter

White fish - lobster foam - baked onion.

Wine: 2021 Sauvignon Blanc "Stella"- Marlborough
SoHo - New Zealand.

Second course

Cabbage - chestnuts - truffle.

Wine: 2020 Nascaetta Langhe - Tenuta Reverdito
Piemonte - Italy.

Main course

Pork - Broløkkes Christmas beer - Brusselsprouts
- coarse purée.

Wine: 2018 Gervey-Chambertin - Chanson
Bourgogne - France.

Cheese

Mont d'or - blackberries - crisp.

Wine: Vin de Constance - Klein Constantia - South Africa.

Dessert

Pumpkin - chestnuts.

Wine: 2015 Beerenausles - Schmitt Söhne Wines
Rhein Hessen - Germany.

3 course menu kr. 495,-
Wine menu kr. 495,-

5 course menu kr. 685,-
Wine menu kr. 685,-

Extras

1 glass of bubbly kr. 125,-
Caviar, White Sturgeon 30 g. kr. 450,-
Coffee & sweets kr. 125,-



Menu for Wednesday and Friday

Starter

Consommé - mushrooms - quail egg.

Wine: 2021 Benufet - Herencia Altes - Terra Altes
Catalonia.

Second course

Pumpkin - Ingrid peas - pork rinds.

Wine: 2021 Feldstärke Grauburnder - Gutswien
Weingut Gysler - Germany.

Main course

Duck - pepper - parsley root - potato fondan.

Wine: 2016 Chianti Riserva Badia a Corte DOCG
Torre a Cona - Toscana - Italy.

Cheese

Stilton - port wine - walnuts.

Wine: 2017 LB Vintage Port - Krohn - Portugal.

Dessert

Almonds - cream - cherries.

Wine: Kirsebærvin - Frederiksdals Gods - Lolland
Denmark.

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