

SUMMER TASTING

17:00-21:00

MENU

Marinated scallops

Kataifi - strawberry salsa

Wine: Quinta Do Regueiro, Alvarinho, PT

Hopballe Mill chicken

New potatoes - vegetables - sauce suprême

Wine: Antonia Camillo, Ciliegiole Principio, IT

Skyr mousse

Pale cellery - condensed lemon balm

Wine: Auslese, Pfannebecker, Rheinhessen, DE

3 courses / 395,-

Wine menu / 245,-

Beer menu from FUR / 125,-

EXTRA OPTIONS

Carpaccio of marinated local organic beef

Goat cheese - salad - caramelized nuts

Wine: Pink Sangiovese, Podere San Cristoforo, Toscana, IT

3 Danish cheeses

Toasted ryebread - sweet

Wine: Liquor, Vestjysk Smag, DK

Extra course / 75,-

Extra wine / 75,-

Extra beer / 45,-

A GOOD START

Snacks & bubbles / 85,-

2 glasses & 3 different snacks

TASTING

...with all included

Cocktail & snacks

5 course tasting menu

Wine menu

Coffee/tea & sweets

1095,-

*If you have any questions regarding allergens, please contact the staff
The wines are examples and can change*