

# TASTING

FRIDAY & SATURDAY 17:00-21:00

## MENU

### **Ovenbaked North Sea fish**

*Grilled lettuce - trout roe - kefir*

*Wine: Pinot Gris, Armand Hurst, FR*

### **Butcher's Steak**

*New potatoes - parsley root & chanterelles - thyme sauce*

*Wine: Vinsobres, Domaine Chaume-Arnaud, Rhone, FR*

### **Plum pie**

*Fermented & pickled plums - nuts - vanilla ice cream*

*Wine: Liquer, Vestjysk Smag, DK*

*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: Liquer, 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*