

# CHRISTMAS TASTING

17:00-21:00

## MENU

### **Fried herring**

*Red curry - fermented tomato*

*Wine: Lenz Gewurztraminer, Mélanie Pfister, DE*

### **Braised organic pork breast from Skjern Measows**

*Apple - currants - Jerusalem artichokes - fat blanquette*

*Wine: Fleurie, Clos de la Roilette, FR*

### **Mousse cake**

*Almonds - cherry sorbet*

*Wine: Divino Tesoro Monastrell, La Purisima, ES*

*3 courses / 395,-*

*Wine menu / 245,-*

*Beer menu from FUR / 125,-*

## EXTRA OPTIONS

### **Mushroom consommé**

*Danish duck*

*Wine: Pinot Gris Vieilles Vignes, Domaine Hurst, FR*

### **Danish cheeses**

*Crisp & sweet*

*Wine: Liquor, Westjysk Smag, Skjern, 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*