

TASTING MENU

17:00-21:00

MENU

Crab soup

Soufflé - herbs

C.A.I. Riesling, Immich-Batteriberg, Mosel, DE

Braised organic pork chest

Puffed pork belly - potato - Brussel sprouts - Christmas sauce

Les Terres rouges, Domaine Font Sarade, Rhone, FR

White chocolate mousse

Cherry pickled pear - cherry sorbet

Monastrell Dulce, La Purisma, Yecla, ES

3 courses / 425,-

Wine menu / 275,-

Beer menu from FUR Brewery / 145,-

EXTRAS

Chicken croquettes

Truffle mayo

Dolcetto d'Alba, Castello di Verduno, FR

3 Danish cheeses

Chutney - butter-fried rye bread

Likør, Westjysk Smag, Skjern, DK

Extra course / 85,-

Extra wine / 85,-

Extra beer / 50,-

A GOOD START

Snacks & bubbles / 85,-

Pablo Claro espumoso dry

Lowlands G&T / 85,-

Aurora Dry Gin - Søgaard Tonic

Njord G&T / 110,-

Njord Premium Gin - Søgaard Tonic

TASTING

...with everything

Cocktail & snacks

5 course meal

Wine menu

Coffee/tea & sweets

1145,-

If you have any questions regarding allergens, please contact the staff

The winemenu is examples and can be changed