TASTING MENU

17:00-21:00

MENU

Creamy fish soup
Today's white fish and herbs
Chardonnay, Croix Belle, Cotes du Thonge, Languedoc, FR

Fillet of young Danish cattle
Truffle sauce, fried vegetables, celery puree and potato
Les Terres rouges, Domaine Font Sarade, Rhone, FR

White chocolate mousse
Mocha foam, crunch and sweet
Château Septy, Monbazillac, FR

3 courses / 425,-
Wine menu / 275,-
Beer menu from Hvide Sande Bryghus / 145,-

EXTRAS

Lumpfish roe
Watercress and potato chips
C.A.I. Riesling, Immich-Batteriberg, Mosel, DE

Morbier
Nuts and beer syrup
Fonseca Bin 27, Fonseca Guimaraens, Porto, PT

Extra course / 85,-
Extra wine / 85,-
Extra beer / 50,-

A GOOD START

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 & sweats

1145,-

If you have any questions regardind allergens, please contact the staff
The winemenu is examples and can be changed