

TASTING MENU

17:00-21:00

MENU

Cured salmon on crispy salad

Ramsons mayo and bread

Lenz Gewurztraminer, Mélanie Pfister, Alsace, FR

Skjern ham from Økogårdene

Green asparagus and potato in herbs cream

Dead Ohio Sky Rosé, Poppelvej Wines, McLaren Vale, AUS

Braised Danish veal brisket

Fresh vegetables, veal cream sauce and parsley potato

Segna de Cor, Roc des Anges, Roussillon, FR, ECO

2 cheeses

Pickled & crispbread

Ruby Port, Dalva, PT

Cold rhubarb soup

Fresh strawberries and rhubarb ice cream

Brigantino, Accornero, Piemonte, IT

3 courses / 425,-

4 courses / 510,-

5 courses / 595,-

Wine menu 3 glasses / 275,-

Wine menu 4 glasses / 360,-

Wine menu 5 glasses / 445,-

Beer menu 3 glasses / 145,-

Beer menu 4 glasses / 195,-

Beer menu 5 glasses / 245,-

A GOOD START

G&T / 85,-

Knaplund Spritz / 95

STUENS FEAST

*All-night event with menu
& free drinks for 3,5 hours*

Snacks & bubbles

3-course menu

**Wine bar with rosé, white,
red & dessert**

**Beer, soda, ice water
& sparkling juice**

Homemade bread & butter

Coffee/tea & sweets

Per person / 595,-

SELECTED DATES

From 18:30 - 22:00

May 29, 30 & 31

September 5 & 6

October 10 & 11

November 7 & 8

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

The winemenu is examples and can be changed