

# TASTING MENU

17:30-21:00

## MENU

### **Jerusalem Artichoke Soup**

*Crispy Skjern ham, crisps and bread*

*Grauburgunder, Weingut Salwey, Baden, DE, (ECO)*

### **Cured venison**

*Mild horseradish sauce*

*Baci Sangiovese, Podere San Cristoforo, Toscana, IT, BIO*

### **Roasted Danish veal**

*Baked vegetables, red wine sauce and potato*

*Le Coq Volant, Domaine Galuval, Côtes Du Rhône, FR, ECO*

### **Arla Unika cheeses**

*Pickled nuts*

*Port wine*

### **Pickled plums**

*In rum and port with vanilla icecream*

*Dolce Birbet, Malvira, 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,-**

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