

TASTING MENU

17:00-21:00

MENU

Lobster bisque

*Cured North Sea fish - herb oil - crisps
Chardonnay, Croix Belle, Cotes du Thongue, Languedoc, FR*

Game carpaccio

*Pickled & crisp
Segna de Cor, Le Roc Des Anges, Roussillon, FR (BIO)*

Roasted Danish veal

*Red wine sauce, celery puree, vegetables and potato cake
Cairanne Vieilles Vignes, André Berthet-Rayne, Rhone, FR (ECO)*

3 cheeses

*Honey - crispbread
Port wine*

Chocolate fondant

*Vanilla ice cream
Passerilée, Philippe Delesvaux, Côteaux du Layon, FR*

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,-

Fridays & Saturdays

from 18/1 to 1/3

18:30 - 22:00

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