

# TASTING MENU

17:00-21:00

## MENU

### **Lumpfish roe**

*Blinis, crème fraiche and red onion  
Weissburgunder, Weingut Salwey, Baden, DE, (ECO)*

### **Salmon roll**

*Trout mousse and cottage cheese & ramsons creme  
Chardonnay, Croix Belle, Cotes du Thonge, Languedoc, FR*

### **Roasted Danish ox**

*Cauliflower puree, herb-roasted potatoes and red wine sauce  
Cairanne Vieilles Vignes, André Berthet-Rayne, Rhone, FR (ECO)*

### **3 cheeses**

*Pickled & crispbread  
Ruby Port, Dalva, PT*

### **Lemon tart**

*Meringue and ice cream  
Auslese Von Löss, Pfannebecker, Rheinhessen, DE, ECO*

*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*

**March 21 & 22**

**April 11 & 12**

**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*