



Group Menu



The perfect start

Blanc de Blancs, Charles Bailly, France
Salted nuts & green olives

125

Upgrade to: Imperial Brut, Möet et Chandon, Champagne, Frankrig

+50

3 courses, bread & butter

Freshly baked bread with butter
Smoked Trout, fennel, green apples, yuzu & dill
Confit Canard, potato puré, "waldorf", duck sauce & lingonberries
Cherry sorbet, vanilla, tonka caramel & spanish almonds

350

All night experience

Champagne, green olives & chicken croquettes
Freshly baked bread with butter
Smoked Trout, fennel, green apples, yuzu & dill
Beef tartare, cognac, cornichon, tarragon & pickled mustard seeds
Confit Canard, potato puré, "waldorf", duck sauce & lingonberries
Cherry sorbet, vanilla, tonka caramel & spanish almonds
3 glass wine menu & water
coffee/tea after the dinner

995

Have you thought of?

Blanc de Blancs, Charles Bailly + 85
Imperial Brut, Möet et Chandon +135
2 pc. Oysters, lemon & mignonette +70
2 pc. Chicken croquettes, jalapeños, lime & cilantro +75
Salted nuts +35
Green olives +35

Wine menu incl. Water

3 glasses +250
Riesling, Von Winning, Pfalz, Germany
Amarone della Valpolicella, Corte Figaretto, Veneto, Italy
Ruby Port, Fonseca, Porto, Portugal

Ad libitum +325
House white & red wine, pilsner & classic for 2 hours

Extra

Pommes frites & aioli +40
Pommes frites with duck fat, rosemary & aioli +50
Green salad with mustard vinaigrette +40
Potato puré with nutmeg & piment d'espelette +35

There might be seasonal changes to the menu.
Do you have any food allergies? Please contact your server, so that
we can safely guide you through the menu.

Credit card fee: Corporate cards issued both within & outside the
EU/EEA, as well as private payment cards issued outside the
EU/EEA, will be charged a fee.

