

# SELSKABSMENU



## *The perfect start*

Blanc de Blancs, Charles Bailly, France

Saltet nuts & green olives

125

## *3 courses, bread & butter*

Freshly baked bread with butter

Smoked trout, spinach, mussel sauce & fennel

Schnitzel on pluma, grilled kale, browned butter, anchovies & horseradish

Orange sorbet, mascarpone, vanilla & spanish almonds

325

## *Wine menu incl. water*

Riesling, Von Winning, Pfalz, Germany

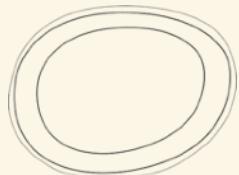
Zarpas Tempranillo Crianza, Bodegas Ochoa, Navarra, Spain

Sauternes, Château Piada, Sémillon, Bordeaux, France

250

## *Wine & Beer ad libitum*

House white & red wine, pilsner, classic, homemade lemonade & water for 2 hours



325

## *All night experience*

Champagne, green olives & chicken croquettes

Freshly baked bread with butter

Smoked trout, spinach, mussel sauce & fennel

Beef tartare, cognac, tarragon, lingonberries & pickled mustard seeds

Schnitzel on pluma, grilled kale, browned butter, anchovies & horseradish

Orange sorbet, mascarpone, vanilla & spanish almonds

3 glass wine menu & water

coffee/tea after the dinner

995

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.