



SELSKABSMENU



The perfect start

Blanc de Blancs, Charles Bailly, France
Salted 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.