

The Danish flavor in our kitchen

Snacks

cucumber – dill – marinade
radish – crab - chives
lobster –kohlrabi – citrus
caviar – ox - truffle
bread – trout - sesame

Amuse

salsify– rhubarb – lemonthyme

salad – oysterleaves - mint

2018 Ugni Blanc, Paix Sur Terre, Willow creek, USA

lobster – tomato – juniper

2018 Grüner veltliner, Schmelzer, Burgenland, Austria

mackerel –horseradish– crème fraiche

2016 Chamboureau, Fournier Longechamps, Savennières, France

courgette fleur – corn- chanterelle

Beetroot – lovage - mustard

halibut– truffle - pumpkin

2019 Meursault, Les Narvaux, Philippe Bouzereau, France

monkfish– fennel – atriplex

2018 Monthelie 1.Cru, Les Vignes Rondes, Domaine Dujardin, France

quail – curry - panisse

2014 Nero d'avola, Cantina Mirilina, Sicily, Italy

calf –potato– cress

2017 Barolo, Bergadano, Italy

mint– yuzu – marengs

apple – heavy cream – macron

cherry - almonds - woodruff

2019 Côteaux du layon, Château de la Roulerie, France