

The Danish flavor in our kitchen

Snacks

crab – cornflower – bronze fennel
potato – lovage – parsley
smoked bread – cream cheese – leek
raspberry – chicken liver – sorrel
rye bread – chocolate – pistachio

Amuse

mussels – apple – tarragon

scallop – butternut – elderflower

2010 Riesling, Rüdeshheimer Berg Rottland, Alte Reben, Rheingau

carrot – salmon – rye bread

2014 Vouvray, Sec, Domaine du Clos Naudin, Loire

halibut – cucumber – ash

2008 Meursault Perrières, Premier Cru, Domaine Jean-Michel Gaunoux,
Burgundy

cod – potato – bacon

herring – radish – chives

2016 Ingrid Barrique, Andersen Winery, Denmark

beetroot – hay cream – truffle

pork – celeriac – hazelnut

2015 Chorey-les-Beaune, Les Poiriers, Decelle Villa, Burgundy

quail – porcini – salsify

2012 Barbera d'Alba, Sorito Mosconi, Rocche dei Manzoni, Piemonte

wagyu – onion – thyme

2015 Châteauneuf du Pape, Pure, Domaine La Barroche, Rhône

pine – pear – yuzu

soured milk – rum – walnut

green grape – smoked cheese – yogurt

2015 Schlössel Rieslaner Spätlese, Weingut Müller-Catoir, Pfalz