

TASTING MENU

GILLARDEAU OYSTER, FRESH WASABI & CAVIAR

SMOKED EEL, PLUM & SHIZO

BEEF TARTARE TARTLET, YUZU OIL & BAERII CAVIAR

CORDON BLEU, BRISKET, COMTÉ & BLACK TRUFFLE

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SOLE SOUFFLÉ, SMOKED MUSSEL FUMÉ & OSCIETRA CAVIAR

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PATÉ EN CROÛTE, DATE, MUSTARD & CORNICHONS

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TURBOT ON BREAD, OLIVE OIL BLANQUETTE & CELERIAC PUREE

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CHORIZO RISOTTO, PUFFED RICE, MAZARA SHRIMPS & CHILI

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TOURNEDOS ROSSINI, BLACK TRUFFLE & RED WINE SAUCE

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BABA AU RUM, BLUEBERRY & VANILLA ICE CREAM

- 1195DKK -

WINE PAIRING - 1095DKK -

(INCLUDING WATER)