The taste of VIE

Five courses
Served for the whole table
690 per person

Vendace roe with fermented potatoebread and cultured cream
Cod with citrus, aromatic herbs and bitter lettuce
Grilled lobstertail with pumpkin and foamy bisque
A piece of duck breast, sausage with red kale and crispy potatoe
Riz à L'impératrice with cherry sorbet and warm almond madeleine

Cheeses from here and there with crispbread
+120

And the wines
650 per person
Includes filtered still and sparkling water

S.A.	Champagne Blanc De Blancs Grand Cru, Bonnet Gilmert
2023	Alvarinho D.O.C Terramatter Soalheiro - Portugal
2022	Chardonnay – Savagnin Ouillé Champ Divin - France
2019	Les Combettes Côtes du Brian Domaine Anne Gros & Jean Paul Tollot – France
2021	Banyuls Rimage Bila -Haut M. Chapoutier - France

The non-alcoholic pairing
500 per person
Includes filtered still and sparkling water

Sparkling Tea Blue, Copenhagen Sparkling Tea Company
Riesling, Goldatzel
Lemon Thyme, ARENSBAK white
Grapes, Van Nahmen
Quince nectar, Van Nahmen

Snacks

Salted nuts		55
Black and green olives		55
Gillardeau oyster no. 6 with paradise apple granita	per piece	45
Gillardeau oyster no. 6 natural and with condiments	per piece	45
Whole artichoke with almond cream and parsley		110
Grilled sourdough bread with salted butter		40
Onion bread with Spanish ham	per piece	40
Mangalica ham		150

The light dishes

Potato bread with sour cream and herbs with	
Vendace roe 30g	220
Rossini Caviar Black Label 50g	620
Grilled squid with warm salads, soy and sesame	155
Hand-cut tatare with crispy millet, raw kohlrabi and herbs	140

The greens

Aromatic salads with kefir dressing and crunch	100
Radicchio with cherries, baked beets and crushed walnuts	115
Winterkale with ramson capers and foamy kalesauce	110
Potatoe with sour cream and parsley	70

The meat & fish

Whole lobster with foamy sauce	350
Today's whole catch	Market price
Roasted Label Rouge chicken with morels & Vin Jaune	650
Braised beef chuck with truffle sauce	390

The end

Mont d'or with autumn truffles and crispy bread	490
Cheeses from here and there with seed crackers	140
Mandarin sorbet with calamansi syrup	55
Riz à L'impératrice with cherry sorbet and hot almond madeleine	125
Almond cake with salted caramel and vanilla ice cream	130

Prices are in DKK and including tax