

# **Group Menu 1 - Example**

November-December 2021

## **Starter**

Codfish bisque with sunchoke compote, apples & chives  
*2018 Emrich-Schönleber - Riesling Trocken "Monzinger" - Nahe, Germany*

## **Main course**

Stuffed quail with morels, leek & sherry sauce.  
Served with potato croquettes  
*2017 Domaine Brusset - Gigondas "Le Hauts de Montmirail" - Rhône, France*

## **Dessert**

Warm chocolate fondant with pear in vanilla  
Served with rum and raisin ice cream

Coffee

995,- pr. person incl. wine pairing

## **Add on**

3 cheeses with condiments  
*NV Bodegas El Maestro Sierra - Amontillado Sherry 12 years - Jerez de la Frontera*  
115,- / 175,-

Chocolates for the coffee

80,-

Menu and wine pairing may be subject to change  
We can accommodate most allergies