

Group Menu 3 - Example

November-December 2021

Snacks

2 seasonal snacks

NV Pierre Paillard - "Les Parcelles" Grand Cru - Bouzy, Champagne

Starter

Codfish bisque with sunchoke compote, apples & chives

2020 Granbazán - Albariño "Etiqueta Amber" - Rias Baixas, Spain

Second starter

Warm cabbage souffle with lobster, braised pork cheeks & walnuts

2019 Marcel Lapierre - Cuvée Marcel Lapierre MMXIX - Morgon, Beaujolais

Main course

Stuffed quail with morels, leek & sherry sauce.

Served with potato croquettes

2018 Domaine Coquard Loison Fleurot - Vosne Romanée - Bourgogne

Dessert

Warm chocolate fondant with pear in vanilla

Served with rum and raisin ice cream

1999 Justinos - Madeira Colheita - Madeira, Portugal

Coffee

2.250,- pr. person incl. wine paring

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 accomodate most allergies