



SCHACKENBORG

KONGELIGE OPLEVELSER

Menu

Starter

Marinated zander – horseradish – pomelo – kohlrabi

2024 Grüner Veltliner, Stein Schaden, Niederösterreich, Austria

Main Course

Danish veal – parsley – pepper sauce

2024 Grenache/Syrah, Famille Perrin, Rhone, France

Dessert

Skyr mousse – meringue – yogurt sorbet – wood sorrel granita

2024 Muscat de Rivesaltes, Domaine de la Grange, Rivesaltes, France

DKK 495,-

Wine Pairing

DKK 395,-

Juice Pairing

DKK 255,-

We place great emphasis on fresh, seasonal, and locally sourced ingredients