

02

EVENING MENU

Evening service (Tuesday - Saturday) – At 06.00PM - 09.00PM

3-COURSES

Lightly smoked Pollack

Jerusalem artichoke - Hazelnuts
Macon-Villages Domaine Drouhin, Bourgogne



Organic beef tenderloin from Blaavand

Potato – kohlrabi – parsnip - sauce Bordelaise
Pétalos Bierzo, Spain



Pear poached in white wine

Chocolate - Nougat
Chateau Lafon Sauternes, Bordeaux

5-COURSES

Lobster consommé

Norway lobster Flambeé – wild herbs
Riesling Schloss Lieser, Mosel



Poached eggs

Gremolata – Lardo
Chateau De Tracy Pouilly Fumé, Loire



Haddock en papillote

Tuscan kale – Mussels
Chablis Domaine Drouhin, Bourgogne



Farseret Partridge from Schackenborg

Morrelsauce – sweet potato mille feuilles
(might contain hail)
La Montesa Rioja, Spain



Fallen fruit

Mos - appels - soil
Lord Pietro Tawny, Australia

Price pr. person DKK 475,-
Wine menu DKK 455,-

Price pr. person DKK. 675,-
Wine menu DKK 795,-



OPTIONS

Schackenborgsnacks DKK 75,-

START WITH SPARKLING WINE

Cava DKK 95,-
Champagne DKK 115,-