

*The signature menu features Chef Jonathan Berntsen's favourite dishes created in a span of 12 years. The menu is made according to how Berntsen loves to operate, him choosing the wines before adjusting and creating the dishes. The menu is wonderful standing alone, but outstanding with the wine pairing.*

To Wake Up Your Palate  
Creamy Lobster Cappuccino  
With Milk Foam & Raw Cacao

Hand Picked Norwegian Scallops  
Raw Scallop With Jerusalem Artichoke, Roasted Almond Oil & Black Winter Truffle  
*1998 Guy Michel Champagne France*

Dolmades  
Sananishiki Rice, Dried Fruit & Warm Spices In Vine Leaves  
With Chilled Sheep Milk Yoghurt & Salted Goats Cheese  
*2023 Albariño Bodegas del Palacio de Fefiñanes Galicien Spain*

Quenelles  
Small Langoustine Soufflés  
With Crisp Thin Waffle, Sauce Mascarpone & Gastro Unika Beluga Caviar  
*2020 Verdejo Ossian Vides y Vinos Castilla y Leon Spain*

Cannelloni  
Pasta Filled With Braised Veal Tail & Winter Spinach In Creamy Sauce Bechamel  
With Light Tomato Sauce & Demi Glaze  
*VORS 30 years Palo Cortado Bodegas Tradicion Jerez Spain*

All Good Times 3  
Black Lobster Poached In Butter, King Morel Filled With Duck Foie Gras & Veal Sweetbreads  
Raviolo With Fresh Goats Cheese & Winter Truffle & Powerful Truffle Jus  
*2021 Spätburgunder Trocken Rings Pfalz Germany*

Cheese Selection  
We Will Bring You Downstairs For A Presentation At Our Cheese Cabinet And Choose 10 Of The Worlds Best Cheeses For You.  
*1976 Riesling Auslese Bernhard Jakoby Erdener Treppchen Mosel Germany*

Orange & Chocolate  
Ice Cream Made On Whole Oranges, Caramel & Marcona Almonds  
With Saffron & White Chocolate Cream In Dark Chocolate Cylinder  
*10 year Pineau des Charentes Château Beaulon Cognac France*

Vanilla Eclair  
Choux Pastry Filled With Vanilla Crème & Glace

Signature Menu 2000,-DKK  
7 Glass Signature Wine Pairing 1.800,-DKK  
Half glass Wine Pairing 1.300,-DKK

## Starters

### 50g Beluga-Sevruga Caviar

The Classic Way With Butter Fried Blini, Sour Cream, Red Onion & Hard Boiled Egg Yolk

1.495,-DKK

### Risotto

Creamy Arborio Rice Boiled In Black Truffle Jús

With Crispy Rice, Parmigiano Reggiano & Fresh Black Winter Truffle

295,- DKK

### The Samuel Salad

Beautiful Garden Salads With Lobster Tail & Marinated Black Winter Truffle In Crispy Potato Basket  
Served With Cream Dressing

395,-DKK

### Quenelles

Small Langoustine Soufflés

With Crisp Thin Waffle, Sauce Mascarpone & Gastro Unika Beluga Caviar

395,-DKK

## Main Courses

### Caille Royal

Roasted & Glazed Quail Filled With Morels & Herbs.

Served With Quail Leg Confits & King Morels Stuffed With Foie Gras

645,-DKK

### Monk Fish

Monk Fish Cheeks A La Meuniere In Light Tomato Sauce

With Deep Fried 10-armed Squid, Mild Garlic & Nicoise Olives

445,-DKK

## Cheese & Desserts

### Cheese Selection

We Will Bring You Downstairs For A Presentation At Our Cheese Cabinet And Choose 10 Of The Worlds Best Cheeses For You

335,-DKK

### Gâteau Au Chocolat

Glazed Mousse & Praliné Cake With Cacao Crisp & Dark Roasted Cacao, Honey & Vanilla Sorbet

195,-DKK

### Orange & Chocolate

Ice Cream Made On Whole Oranges, Caramel & Marcona Almonds  
With Saffron & White Chocolate Cream In Dark Chocolate Cylinder

195,-DKK

### Banana

A Simple Serving Of Ice Cream & Beluga Caviar

295,-DKK

## Petit Four

### Éclair

Vanilla Crème & Glace

49,-