



## 5 COURSE SUMMER MENU & WINE MENU

**Stauning Ham – asparagus – glasswort mayo**

*Schloss Marienlay*

*Reichsgraf von Kesselstadt, Mosel*

**Hake fried with skin - spinach**

*Langhe Chardonnay, Sermine, Ca' del Baio, Piemonte*

**Tenderloin of veal – peas – onion -cabbage**

*Vina Echeverria, Merlot, Central Valley, Chile*

**2 kinds of cheese – rhubarb compote**

*Luis Canas, Reserva*

*Bodegas Luis Cana, Rioja Alavesa*

**Rhubarb soup – elder flower ice cream – crunch/crisp**

*Coteaux du Layon*

*Chateau de la Roulerie, Loire*

### Price per person

2 courses DKK 298,-

3 courses DKK 355,-

4 courses DKK 405,-

5 courses DKK 455,-

### Wine Menu

1. course - 1 glass

2. course - 1 glass

3. course - 2 glasses

4. course - 1 glass

5. course - 1 glass

Price per person DKK 399,-

Price per glass - DKK 80,-

(any kind from above wine menu)

