

# Amstrup & Vigen

## An Evening at Dyvig

Snacks & Champagne  
8 course Amstrup & Vigen menu  
8 course wine pairing from the Sommelier  
Coffee & tea with chocolate  
DKr. 2800,-

## Caviar D'or

GASTROunika 250g Ossetra  
Nobel Caviar  
Served with blinis  
Crème fraîche - Chives – Red onions  
A La carte DKr. 5600,-

## Dyvig Menu

### Fried Fish & Norwegian Lobster

Lobster reduction – Mushrooms – Herbs  
2021 – Misty Cove – Sauvignon Blanc – Marlborough – New Zealand

### Variation of Danish Veal

Filet – Stuffed Morel – Sweetbreads  
2012 – Sierra Cantabria Crianza – Rioja – Spain

### Dyvig's Cheese selection

Rye – Olives – Compote  
Pineau des Charentes - 10 year – Chateau Beaulon – Cognac - France

Or

### Creation of Chocolate

Chocolate Ice cream – Caramel – Passion fruit  
Tawny Port – Fonseca – Porto – Portugal  
Menu DKr. 775,- / Wine Match DKr. 475,-

## Lobster Menu

### "GASTROunika" Ossetra Noble Caviar & potato

Leak – Beurre Blanc – pumpkin  
NV. – Vilmart et Cie – Brut – Champagne – France

### Langoustine Signature

Tatar of beef – Sesame – Ossetra Caviar  
2020 – Joseph Faiveley – Bourgogne Blanc – Burgundy – France

### Fried Lobster tail a la Dyvig

Vadouvan – Wilde Herbs – Carrot  
2017 – Pierre Naigeon – Gevrey Chambertin Les Crais – Burgundy – France

### Dyvig's Cheese selection

Rye – Olives – Compote  
Pineau des Charentes - 10 year – Chateau Beaulon – Cognac - France

Or

### Lemon & Licorice

Ganache – white chocolate – Icecream  
2008 – Castelnau de Suduiraut – Sauternes – France

Lobster Menu DKr. 1.250,- / Wine Match DKr. 675,-  
Please note that all menus are only served to the whole table

# Amstrup & Vigen

## Snacks a la Dyvig

Mushroom bouillon with crispy rye and Chorizo  
Crustade with smoked eel and apple  
Toast with Gruyere, Pata Negra and truffle

## Menu

### **“GASTROUnika” Ossetra Noble Caviar & potato**

Leak – Beurre Blanc – pumpkin  
NV. – Vilmart et Cie – Brut – Champagne – France  
**A La carte Kr. 350,-**

### **Monkfish & Tuscan Kale**

Miso – Plum – Fermented cabbage  
2019 – Livio Felluga – Sauvignon Blanc – Friuli – Italy  
**A La carte DKr. 285,-**

### **Langustini Signature**

Oksetatar – Sesam – Ossetra Caviar  
2020 – Joseph Faiveley – Bourgogne Blanc – Burgundy – France  
**A La carte DKr. 335,-**

### **Turbot en croûte**

Lumbfish roe – Ramson – Redwine  
2017 – Pierre Nageon – Gevrey Chambertin Les Crais – Burgundy – France  
**A La carte Starter DKr. 295,- / Maine course DKr. 425,-**

### **Truffle & Artichoke**

Hazelnut – Sweetbreads – Garlic  
2016 – Felsina – Chianti Colli Senesi – Chianti – Italy  
**A La carte DKr. 295,-**

### **Iberico Pluma**

Madeira – Oyster – Morel  
2012 – Sierra Cantabria Crianza – Rioja – Spain  
**A La carte DKr. 425,-**

### **Dyvig’s Cheese selection**

Rye – Olives – Compote  
Pineau des Charentes – 10 year – Chateau Beaulon – Cognac - France  
**A La carte DKr. 265,-**

### **Lemon & Licorice**

Ganache – white chocolate – Icecream  
2008 – Castelnau de Suduiraut – Sauternes – France

### **Menu price Dkr. 1750,-**

#### Wine Match

**2 course 325,- / 3 course 425,- / 4 course 525,- / 5 course 625,- / 6 course 725,- / 7 course 825,- / 8 course 925,-**

*The courses can be chosen as A La Carte or as a menu.*

*As a la Carte the courses will be in full servings /as a menu the courses will be in custom servings.*