

# 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,-**

## *Asparagus Menu*

### **“GASTROunika” Ossetra Noble Caviar & Green Asparagus**

Potato – Beurre Blanc – Pumpkin  
*NV. – Vilmart et Cie – Brut – Champagne – France*

### **Langoustine Signature**

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

### **Fried Lobster Tail a la Dyvig**

Vadouvan – Wild Herbs – White asparagus  
*2017 – Pierre Nageon – Gevrey Chambertin Les Crais – Burgundy – France*

### **Dyvig's Cheese Selection**

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

Or

### **Rhubarb & White Chocolate**

Ganache – Strawberry – Sorbet  
*2023 – Moscato d'Asti - Ca'del Baio – Piemonte – Italy*

**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 & Green Asparagus**

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

### **Codfish & Lumpfish Roe**

Blanquette – White Asparagus – lovage  
2016 – Cuvée Frédéric Emile – Riesling – Trimbach – Alsace – France  
**A La carte DKr. 285,-**

### **Langoustine Signature**

Tatar of Beef – Asparagus – Ossetra Caviar  
2020 – Joseph Faiveley – Bourgogne Blanc – Burgundy – France  
**A La carte DKr. 335,-**

### **Turbot en croûte**

Cauliflower – Ramson – Red Wine  
2017 – Pierre Naigeon – 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,-**

### **Rhubarb & White Chocolate**

Ganache – Strawberry – Sorbet  
2023 – Moscato d’Asti - Ca’ del Baio – Piemonte – Italy

### **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.*