

Amstrup & Vigen

Oyster Selection

Perle Blanc
Each DKK 38,-
served with lemon and
raspberry vinaigrettes

Gillardeau
Each DKK 65,-
served with lemon and
raspberry vinaigrettes

Josephine
Each DKK 75,-
served with lemon and
raspberry vinaigrettes



Gillardeau ROYAL
3 pcs fried
served with "ponzu" mayo and
GASTROunika
Golden Caviar
DKK 365,-

Caviar de lux

30g GASTRO Unika Ossetra Caviar
served with toast, onion and sour cream
DKK 455,-

125g GASTRO Unika Ossetra Caviar
served with blinis, sour cream, chives and red onion
DKK 2.800,-

250 g GASTRO Unika Ossetra Nobel Caviar
served with blinis, sour cream, chives and red onion
DKK 5.600,-

Signatures

Tournedos Rossini DKK 650,-
served with fried foie gras, truffle sauce and freshly grated truffle
2012 – Hacienda Monasterio – Reserva – Ribera del Duero – Spain DKK 278,-

Meunier Fried Sole DKK 650,-
served with sauce monté, asparagus and chanterelles
2018 – The Paring – Chardonnay – Screaming Eagle – Napa – USA DKK 228,-

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Summer Menu

Snacks a la Dyvig

Crustade with smoked eel and apple
Toast with summertruffle & Pata Negra
Variation of corn with trout roe

Scallop & Danish Black Lobster

Verbena – Buttermilk – Cucumber
2018 – *The Paring – Sauvignon Blanc – Screaming Eagle – Napa – USA*
A La carte DKK 315,-

Fried Turbot & Summer Frikassé

Spinach – Rieslingsauce – Watercress
2022 – *Jean Collet & Fils – Chablis - Vallé de Valvan – Bourgogne – France*
A La carte DKK 345,-

Sweetbread & Truffle

Artichoke – Parsley – Hazelnut
2020 – *Buondonno – Chianti Classico – Toscana – Italy*
A La carte DKK 345,-

Venison & Chanterelles

Carrots – Green tomato – Hibiscus & Rose hip-jus
2018 – *Knipser – Kalkmergel – Spätburgunder – Pfalz – Germany*
A La carte DKK 485,-

Berries of the Danish Summer & Tonga

Digestive – Sorbet – Consommé
2021 – *Karl H. Johner – Gewürztraminer – Baden – Germany*
A La carte DKK 265,-

Menu price
DKK 1.450,-

Optional

Langoustine Signatur

Tatar of Beef – Asparagus – Ossetra Caviar
2021 – *Vincent Girardin – Bourgogne Blanc –*
Bourgogne – France
A La carte DKK 385,-

Dyvig's Cheese

Danish "Øllebrød" – Hazelnut – Onion
Pineau des Charentes – 10 years – Chateau Beaulon –
Cognac – France
A La carte DKK 265,-

An Evening at Dyvig

Champagne & snacks

7 course menu incl. The Signatur course
& Dyvig's Cheese
7 course wine pairing
Coffee and tea with chocolate from
Dyvig's Patisserie

Price pr. person DKK 2.850,-

Wine Match

2 course 345,- / 3 course 445,- / 4 course 545,- / 5 course 645,- / 6 course 745,- / 7 course 845,-