

Amstrup & Vigen

Lobster Menu

GASTROounika Ossetra Noble Caviar & September Cabbage
Variation on mussels – Vin Jaune – Chives
2018 – *The Paring* – Sauvignon Blanc – Screaming Eagle – Napa – USA

Langoustine Signature
Beef Tartare – Sesame – Ossetra Caviar
2021 – Vincent Girardin – Bourgogne Blanc – Burgundy – France

Roasted Lobster Tail à la Dyvig
Vadouvan – Wild Herbs – Carrot
2017 – Pierre Nageon – Gevrey Chambertin, Les Crais – Burgundy – France

Dyvig's Selection of Cheese
Onion – Olives – Compote
Pineau des Charentes - 10 year – Chateau Beaulon – Cognac - France

Or

Lemon Mazarin & Honey
Lemon Curd – Caramel – Lemon Ice Creme
2021 – Karl H. Johner – Gewürztraminer – Baden – Tyskland

Lobster Menu Kr. 1.450,- / Wine Pairing Kr. 875,-
Please note that all menus are only served to the entire table

Signatures

Tournedos Rossini kr. 650,-
Served with sauce monté, asparagus and freshly grated truffle
2012 - *Hacienda Monasterio - Reserva - Ribera del Duero* – Spain kr. 278,-

Meunière-Style Sole kr. 650,-
served with sauce monté, asparagus and chanterelles
2018 - *The Paring - Chardonnay* – Screaming Eagle – Napa – USA kr. 228,-

Amstrup & Vigen

Menu

Snack a la Dyvig

Mushroom bouillon with crispy rye and Chorizo
Croustade with smoked eel & apple
Warm toast with truffle & Pata Negra

North Sea Cod & September Cabbage

Variation on mussels – Vin Jaune – Chives
2022 – Fritz Haag – Juffer - Riesling – Mosel – Germany
A La carte Kr. 315,-

Monkfish with Fermented Plum

Chanterelles – Corn – Miso
2019 – Livio Felluga – Sauvignon Blanc - Collio – Italy
A La carte Kr. 345,-

Sweetbread & Truffle

Artichoke – Hazelnut – Nasturtium
2020 – Buondonno – Chianti Classico – Tuscany – Italy
A La carte Kr. 345,-

Pigeon with Foie gras

Quince – Beetroot – Warm spices
2018 – Knipser – Kalkmangel – Spätburgunder – Pfalz – Germany
A La carte Kr. 485,-

Lemon Mazarin & Honey

Lemon Curd – Caramel – Lemon Ice creme
2021 – Karl H. Johner – Gewürztraminer – Baden – Germany
A La carte Kr. 265,-

Menu pris
kr. 1.450, -

Optional

Langoustine Signature

Beef Tartare – Sesame – Ossetra Caviar
2021 – Vincent Giradin – Bourgogne Blanc
Burgundy – France
A La carte Kr. 385,-

Dyvig's Selection of Cheese

Onion Bread - Olives – Garnishes
Pineau des Charentes – 10 year – Chateau Beaulon
Cognac - France
A La carte Kr. 265,-

An Evening at Dyvig

Champagne & Snacks

**7 - Course menu incl. Signature dish
& Cheese Creation**

7 - Course Wine Pairing

**Coffee or Tea with Chocolate from Dyvig's
Patisserie**

Price pr. person Kr. 2.850, -

Wine Paring

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