

# *Amstrup & Vigen*

## *Lobster Menu*

### **GASTROunika Ossetra Noble Caviar**

Capellini – Mussels – Chives

*NV. – Vilmart et Cie – Brut – Champagne – France*

### **Langoustine Signature**

Beef Tartare – Sesame – Ossetra Caviar

*2021 – Vincent Girardin – Bourgogne Blanc – Burgundy – France*

### **Roasted Lobster Tail à la Dyvig**

Red curry – Wild Herbs – Carrot

*2017 – Pierre Naigeon – Gevrey Chambertin, Les Crais – Burgundy – France*

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

Onion bread – Olives – Compote

*Pineau des Charentes – 10 year – Chateau Beaulon – Cognac – France*

Or

### **Hazelnuts**

Mango Curd – Brittle – Ice Cream

*2018 – Weingut Nigl – Eiswein Grüner Veltliner – Niederösterreich – Austria*

**Lobster Menu Kr. 1.450,- / Wine Pairing Kr. 875,-**

*Please note that all our menus are only served to the entire table*

## *Signatures*

### **Tournedos Rossini kr. 650,-**

served with fried fois gras, truffle sauce and freshly grated truffle

*2019 – Corino – Barolo – Piemonte – Italy kr. 278,-*

### **Meunière-Style Sole kr. 650,-**

served with lobster sauce, asparagus and morels

*2018 – The Paring – Chardonnay – Screaming Eagle – Napa – USA kr. 228,-*

# Amstrup & Vigen

## Winter Menu

### Snack a la Dyvig

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

### **GASTROunika Ossetra Noble Caviar**

Capellini – Mussels – Chives  
NV. – Vilmart et Cie – Brut – Champagne – France  
A La carte Kr. 315,-

### **Turbot & Oysters**

Leeks – Noilly Prat – Green Herbs  
2019 – Anthilia DOC – Donnafugata – Sicily – Italy  
A La carte Kr. 345,-

### **Sweetbread en Crouton**

Broccoli – Truffle – Sauce Aromatique  
2023 – Scout by Leo Steen – Pinot Noir – California – USA  
A La carte Kr. 345,-

### **Tenderloin of Beef**

Morels – Ramsons – Portwine sauce  
2020 – Le Cabanon des Alexandrins – Syrah – Rhône – France  
A La carte Kr. 485,-

### **Hazelnuts**

Mango Curd – Brittle – Ice Cream  
2018 – Weingut Nigl – Eiswein Grüner Veltliner – Niederösterreich – Austria  
A La carte Kr. 265,-

### **Menu price**

**kr. 1.450, -**

*Please note that all our menus are only served to the entire table*

## Optional

### **Langoustine Signature**

Beef Tartare – Sesame – Ossetra Caviar  
2021 – Vincent Girardin – 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  
& Dyvig's Selection of Cheese**

**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,-**