

Amstrup & Vigen

Lobster Menu

White Asparagus and GASTROunika Caviar

Velouté – Almonds – Chives

2017 – Boessneck – Sylvaner – Franken – Germany

Langoustine Signature

Beef Tartare – Sesame – Ossetra Caviar

2021 – Vincent Giradin – 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

Rhubarb and White Chocolate

Yoghurt – Sorbet – Crème Anglaise

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

Spring Menu

Snacks a la Dyvig

Croustade with smoked eel & apple
Warm toast with truffle & Pata Negra
Tomato Salad with Scallop and Olive Oil

White Asparagus and GASTROunika Caviar

Velouté – Almonds – Chives
2017 – Boessneck – Sylvaner – Franken – Germany
A La carte Kr. 315,-

Turbot & Oysters

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

Sweetbreads on Crouton

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

Lamb Loin and Morels

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

Rhubarb and White Chocolate

Yoghurt – Sorbet – Crème Anglaise
2018 – Weingut Nigl – Eiswein Grüner Veltliner – Niederösterreich – Austria
A La carte Kr. 265,-

Menu price

kr. 1.450,-

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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
& 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,-