

Amstrup & Vigen

Lobster Menu

New Potatoes and GASTROunika Caviar

Beurre Blanc – Cabbage Sprouts – Asparagus
2019 – *La Tunella Biancosesto* – Friuli – Italy

Poached Langoustine

Ossetra Caviar – Mussels – Riesling Sauce
2021 – *Fritz Haag* – Riesling Juffer GG – Mosel – Germany

Roasted Lobster Tail à la Dyvig

Red curry – Wild Herbs – Carrot
2017 – *Pierre Nageon* – *Gevrey Chambertin* – Burgundy – France

Dyvig's Selection of Cheese

Onion bread – Olives – Compote
Pineau des Charentes – 10 year – *Chateau Beaulon* – Cognac – France

Or

Dyvig's Strawberry Creation

Vanilla – Sorbet – Elderflower
NV – *Moscato d'Asti* – *Ca' del Baio* – Piedmont – Italy

Lobster Menu Kr. 1.495,- / Wine Pairing Kr. 895,-

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,-

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Summer Menu

Snacks a la Dyvig

Croustade with Danish lobster
Warm toast with truffle & Pata Negra
Tomato Salad with Scallop and Olive Oil

New Potatoes and GASTROunika Caviar

Beurre Blanc – Cabbage Sprouts – Asparagus
2019 – *La Tunella Biancosesto* – Friuli – Italy
A La carte Kr. 325,-

Seared Sole Fillet

Peas – Lobster – Oysters
2022 – *Hautes-Côtes de Beaune* – Jean Chartron – Burgundy – France
A La carte Kr. 365,-

Sweetbreads on Crouton

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

Roebuck with Vegetables of the season

Ventrèche – Morels – Game Sauce
2019 – *Sito Moresco* – Angelo Gaja – Piedmont – Italy
A La carte Kr. 495,-

Dyvig's Strawberry Creation

Vanilla – Sorbet – Elderflower
NV – *Moscato d'Asti* – Ca' del Baio – Piedmont – Italy
A La carte Kr. 265,-

Menu price

kr. 1.595, -

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Optional

Poached Langoustine

Ossetra Caviar – Mussels – Riesling Sauce
2021 – *Fritz Haag* – Riesling Juffer GG
Mosel – Germany
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. Poached Langoustine
& Dyvig's Selection of Cheese**

7 - Course Wine Pairing

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

Price pr. person Kr. 2.950, -

Wine Paring

2 course 375,- / 3 course 475,- / 4 course 575,- / 5 course 675,- / 6 course 775,- / 7 course 875,-