

Amstrup & Vigen

Lobster Menu

New Potatoes and GASTROunika Caviar

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

Langoustine Signatur

Beef Tatare – Sesame – Ossetra Caviar
2022 – *Hautes-Côtes de Beaune* – Jean Chartron – Burgundy – France

Roasted Lobster Tail à la Dyvig

Red curry – Wild Herbs – Carrot
2017 – *Pierre Naigeon* – *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 Berry Dessert

Vanilla – Sorbet – Hibiscus
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 – Yuzu Kosho
2019 – *La Tunella Biancosesto* – Friuli – Italy
A La carte Kr. 325,-

Seared Sole Fillet

Corn – Lobster – Oysters
2021 – *Fritz Haag – Riesling Juffer GG* – Mosel – Germany
A La carte Kr. 365,-

Sweetbreads on Crouton

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

Iberico & Chanterelles

Beets – Cherries – Long Pepper
2018 – *Knipser – Spätburgunder* – Pfalz – Germany
A La carte Kr. 495,-

Dyvig's Berry Dessert

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

Menu price

kr. 1.595,-

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Optional

Langoustine Signatur

Beef Tatare – Sesame – Ossetra Caviar
2022 – *Hautes-Côtes de Beaune* – Jean Chartron –
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. Langoustine Signatur
& 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,-