

# *Amstrup & Vigen*

## *Lobster Menu*

### **GASTROunika Ossetra Noble Caviar**

Capellini – Mussels – Chives

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

2019 – *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

### **Pears and Caramel**

Mascarpone – Sorbet – Cardamom

2020 – *Gewürtztraminer – Karl H. Johner – Baden – Germany*

**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

2022 – *Philippe Bouzereau – Chardonnay – Mersault – France kr. 248,-*

# Amstrup & Vigen

## Fall Menu

### Snacks a la Dyvig

Croustade with Egg Cream and Caviar  
Warm toast with truffle & Pata Negra  
Mushroom bouillon with crispy Rye Bread and Chorizo

### **GASTROunika Ossetra Noble Caviar**

Capellini – Mussels – Chives  
2019 – *La Tunella Biancosesto – Friuli – Italy*  
A La carte Kr. 325,-

### **Seared Sole Fillet**

Pumpkin – Mushrooms – Lobster Bisque  
2021 – *Fritz Haag – Riesling Juffer GG – Mosel – Germany*  
A La carte Kr. 365,-

### **Sweetbreads on Crouton**

Celeriac – Pepper and lemon sauce – Truffle  
2023 – *Scout by Leo Steen – Pinot Noir – California – USA*  
A La carte Kr. 345,-

### **Venison én Crepinette**

Roots – Herbs – Game Jus  
2021 – *Poggio Al Sole – Chianti Classico – Italy*  
A La carte Kr. 495,-

### **Pears and Caramel**

Mascarpone – Sorbet – Cardamom  
2020 – *Gewürtztraminer – Karl H. Johner – Baden – Germany*  
A La carte Kr. 265,-

### **Menu price**

**kr. 1.595,-**

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

## 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,-**