

Amstrup & Vigen

Lobster Menu

GASTROunika Ossetra Noble Caviar

Squid – Hazelnuts – Browned Butter

2022 – Fritz Haag – Riesling Juffer GG – Mosel – Germany

Langoustine Signatur

Beef Tatare – Sesame – Ossetra Caviar

2018 – The Paring – Chardonnay – Screaming Eagle – USA

Roasted Lobster Tail à la Dyvig

Vol au Vent – 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

Mandarin and Coconut

White Chocolate – Sorbet – Vanilla

NV – Ratafia – Vilmart et Cie – Champagne – France

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 – Rio Cassero, Caparzo – Brunello di Montalcino – Tuscany – 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

Winter 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

Squid – Hazelnuts – Browned Butter
2022 – Fritz Haag – Riesling Juffer GG – Mosel – Germany
A La carte Kr. 325,-

Herbcrusted Cod

Potato – Mussels – Champagne Sauce
2022 – Hautes-Côtes de Beaune – Jean Chartron – Burgundy – France
A La carte Kr. 365,-

Sweetbread én Crouton

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

Wild Duck with Mushrooms

Confit – Quince – Duck Jus
2020 – Chateau Lauriol – Merlot – Bordeaux – France
A La carte Kr. 495,-

Mandarin and Coconut

White Chocolate – Sorbet – Vanilla
NV – Ratafia – Vilmar et Cie – Champagne – France
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
2018 – The Paring – Chardonnay
Screaming Eagle – USA
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,-