

# Amstrup & Vigen

## Lobster Menu

### **Snacks a la Dyvig**

Croustade with Egg Cream and Caviar  
Warm toast with truffle and 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

### **Langoustine Signatur**

Beef Tatare – Sesame – Ossetra Caviar  
2021 – Cloudy Bay – Chardonnay – Marlborough – New Zealand

### **Roasted Lobster Tail à la Dyvig**

Vol au Vent – Wild Herbs – Carrot  
2019 – 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

### **Rhubarb & Hibiscus**

White Chocolate – Sorbet – Crumble  
2024 – Ca' del Baio – Moscato d'Asti – 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 foie 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

## Spring Menu

### Snacks a la Dyvig

Croustade with Egg Cream and Caviar  
Warm toast with truffle and 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,-

### **Seared Halibut**

White Asparagus – Fregola – Mussel Sauce  
2023 – Jean Collet & Fils – Chablis – Burgundy – France  
A La carte Kr. 365,-

### **Cockerel and Artichoke**

Truffle – Foie Gras – Vin Jaune  
2019 – Knipser – Spätburgunder – Pfalz – Germany  
A La carte Kr. 345,-

### **Lamb from Vibygaard with Morels**

Green Asparagus – Ramsons – Lamb Jus  
2020 – Maison Les Alexandrins – Syrah – Côtes du Rhône – France  
A La carte Kr. 495,-

### **Rhubarb & Hibiscus**

White Chocolate – Sorbet – Crumble  
2024 – Ca' del Baio – Moscato d'Asti – Piedmont – Italy  
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  
2021 – Cloudy Bay – Chardonnay  
Marlborough – New Zealand  
A La carte Kr. 385,-

### **Dyvig's Selection of Cheese**

Onion Bread - Olives – Compote  
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,-**