

Amstrup & Vigen

Lobster Menu

Snacks a la Dyvig

Croustade with Egg Cream and Caviar
Warm toast with truffle and Pata Negra
Tomato salad with mozzarella foam and sorbet

GASTROunika Ossetra Noble Caviar

Squid – Hazelnuts – Browned Butter
2022 – Fritz Haag – Riesling Juffer GG – Mosel – Germany

Langoustine Signatur

Beef Tatare – Sesame – Ossetra Caviar
2019 – Cloudy Bay – Chardonnay – Marlborough – New Zealand

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

Strawberries from Stevninggaard

Woodruff – Sorbet – Crumble
2021 – Nigl – Eiswein – Grüner Veltliner – Niederösterreich – Austria

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

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

Signatures

Grilled Beef Tenderloin and Lobster kr. 598,-

served with glazed Morels, Spring Vegetables and Vin Jaune Sauce
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

Summer Menu

Snacks a la Dyvig

Croustade with Egg Cream and Caviar
Warm toast with truffle and Pata Negra
Tomato salad with mozzarella foam and sorbet

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 – Green Strawberries – Mussel and Buttermilk 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,-

Roasted Pigeon Breast and Green Asparagus

Fresh Peas – Ramsons – Pigeon Jus
2019 – Daniele Conterno – Nebbiolo – Langhe – Italy
A La carte Kr. 495,-

Strawberries from Stevninggaard

Woodruff – Sorbet – Crumble
2021 – Nigl – Eiswein – Grüner Veltliner – Niederösterreich – Austria
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
2019 – 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,-