

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
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

Pear and Pistachios

Dark Chocolate – Pickled Pear – Whisky Ice Cream
2015 – Carmes de Rieussec – Sauternes – France

Lobster Menu Kr. 1.498,- / 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. 268,-

Meunière-Style Sole kr. 650,-

served with lobster sauce, asparagus and morels

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

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Autumn 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 Monkfish

Tuscan Kale – Plums – Sauce Yuzu Kosho
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 Chanterelle

Corn – Cherries – Pigeon jus
2023 – Clos De La Roilette – Fleurie – Beaujolais – France
A La carte Kr. 495,-

Pear and Pistachios

Dark Chocolate – Pickled Pear – Whisky Ice Cream
2015 – Carmes de Rieussec – Sauternes – France
A La carte Kr. 265,-

Menu price

kr. 1.598, -

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,-