

Amstrup & Vigen

An Evening at Dyvig

Snacks & Champagne
8 course Amstrup & Vigen menu
8 course wine pairing from the Sommelier
Coffee & tea with chocolate
DKr. 2800,-

Caviar D'or

GASTROunika 250g Ossetra
Nobel Caviar
Served with blinis
Crème fraîche - Chives – Red onions
A La carte DKr. 5600,-

Dyvig Menu

Fried Fish & Norwegian Lobster
Lobster reduction – Mushrooms – Herbs
2021 – Misty Cove – Sauvignon Blanc – Marlborough – New Zealand

Variation of Danish Veal
Filet – Stuffed Morel – Sweetbreads
2015 – Chateau Lauriol – Bordeaux - France

Dyvig's Cheese selection
Rye – Olives – Compote
Pineau des Charentes - 10 year – Chateau Beaulon – Cognac - France
Or

Creation of Chocolate
Chocolate Ice cream – Caramel – Passion fruit
Tawny Port – Fonseca – Porto – Portugal
Menu DKr. 775,- / Wine Match DKr. 475,-

Lobster Menu

“GASTROunika” Ossetra Noble Caviar & potato
Leak – Beurre Blanc – pumpkin
NV. – Louis Roederer – Brut – Champagne – France

Langoustine Signature
Tatar of beef – Sesame – Ossetra Caviar
2016 – Trimbach – Cuvée Frederic Emile - Riesling – Alsace – France

Fried Lobster tail a la Dyvig
Vadouvan – Wilde Herbs – Carrot
2013 – J.Faiveley – Gevrey Chambertin – Bourgogne – France

Dyvig's Cheese selection
Rye – Olives – Compote
Pineau des Charentes - 10 year – Chateau Beaulon – Cognac - France
Or

White chocolate and summer berries
Mint – gel – Sorbet
NV Moscato d'Asti – Ca del Baio – Piemonte – Italy

Lobster Menu DKr. 1.250,- / Wine Match DKr. 675,-
Please note that all menus are only served to the whole table

Amstrup & Vigen

Snacks a la Dyvig

Smoked eel with danish potatoes
Tarté de Parmasan & roasted pine nuts
Ham from Als & crispy Croissant

Menu

“GASTROunika” Ossetra Noble Caviar & potato

Leak – Beurre Blanc – pumpkin
NV. – Louis Roederer – Brut – Champagne – France

A La carte Kr. 350,-

Monkfish & Tuscan Kale

Miso – Plum – Fermented cabbage
2022 – Vietti – Roero Arneis – Piemonte – Italy

A La carte DKr. 285,-

Langustini Signature

Oksetatar – Sesam – Ossetra Caviar
2016 – Trimbach – Cuvée Frederic Emile - Riesling – Alsace – France

A La carte DKr. 335,-

Turbot én crépinette

Lobster – Savoy cabbage – Carrot
2020 – Jean Chartron – Haut Côte de Beaune – Vieille Vignes – Bourgogne – France

A La carte Starter DKr. 295,- / Maine course DKr. 425,-

Sweetbread & Truffle

Piemonte Hazelnuts – Thyme – Sauce Soubise
2019- Daniele Conterno – Barbera d'Alba – Piemonte - Italy

A La carte DKr. 295,-

Pigeon & Celeriac

Celeriac – Onion – Peabber
2015 – Chateau Lauriol – Bordeaux - France

A La carte DKr. 425,-

Dyvig's Cheese selection

Rye – Olives – Compote
Pineau des Charentes – 10 year – Chateau Beaulon – Cognac - France

A La carte DKr. 265,-

White chocolate and summer berries

Mint – gel – Sorbet
NV Moscato d'Asti – Ca del Baio – Piemonte – Italy

A La carte DKr. 165,-

Menu price Dkr. 1750,-

Wine Match

2 course 325,- / 3 course 425,- / 4 course 525,- / 5 course 625,- / 6 course 725,- / 7 course 825,- / 8 course 925,-

The courses can be chosen as A La Carte or as a menu.

As a la Carte the courses will be in full servings /as a menu the courses will be in custom servings.