

KAMPAI

BRUT CHAMPAGNE, BARON ALBERT, LA PARTICULIERE, FRANCE

Pure and elegant Champagne with a seductive aroma of citrus and green apples. Small fine bubbles and fresh fruit character with apricot, apple & citrus as the primary notes

Bottle 799 kr. | Glass 149 kr.

BRUT CHAMPAGNE, MILLÉSIME BLANC DE BLANCS 1ER CRU, DE SAINT GALL, FRANCE

Intense and complex Blanc de Blancs. Notes of peach, citrus, white flowers as well as roasted nuts, yeast & brioche

925 kr.

GRAND ROSÉ BRUT, GOSSET, CHAMPAGNE, FRANCE, NV

A wonderfully complex and elegant rosé with tiny bubbles. Notes of wild strawberries, fine citrus fruits & red berries

1.199 kr.

Seasonal wine menu

Enjoy four glasses of wine with your menu.
Ask your server about our wines
– carefully selected by our sommelier

449 kr. pr. person



Nothing Beyond



STARTERS

Edamame Beans. Grilled with supreme soy & soya sesame

Black Cod Udon & Lobster Bisque. Lobster bisque with miso-marinated black cod & udon noodles

Ebi Sando. Crispy mini sandwich with shrimps, Rød Krystal cheese & chives

Hotate Carpaccio. Scallops with white soy & yuzu ponzu, black pepper, olive and truffle oil, daikon & shiso

Caviar & Lobster. Rossini Black Label caviar, lobster, yuzu aioli & chives on bread grilled in wagyu fat

SUSHI

Wagyu Aburi. Seared Japanese Wagyu, Parmesan, shiitake & soya sesame rice croquette, miso aioli, tsume & kizami wasabi

Maguro Tempura. Crispy tempura shrimp, yellowfin tuna tartare, spicy sauce, masago, spring onion & coriander cress

Shake Abokado. Soy-cured salmon, smoked cheese, cucumber, avocado, miso aioli, marinated trout roe & shiso

STICKS

Aka Ebi. Shrimp, spicy gochujang & garlic butter

Wagyu Yaki. Japanese Wagyu from Kyushu

DESSERT

Mango. Coconut rice pudding, passionfruit coulis & fresh mango

Goma. Vanilla crème brûlée with black sesame crumble

Gateau Marcel. Chocolate cake topped with raspberries

Price per person 775 kr.

[Minimum two people]