

KAMPAI

BRUT CHAMPAGNE, BARON ALBERT, LA PARTICULIERE, FRANKRIG

Ren og elegant Champagne med en forførende duft af citrus & grønne æbler. Små fine bobler og frisk frugt. Abrikos, æble & citrus er de primære noter

Flaske 799 kr. | Glas 149 kr.

BRUT CHAMPAGNE, MILLESIME BLANC DE BLANCS 1ER CRU, DE SAINT GALL, FRANKRIG

Intens og kompleks Blanc de Blancs. Noter af fersken, citrus, hvide blomster samt ristede nødder, gær & brioche

925 kr.

GRAND ROSÉ BRUT, GOSSET, CHAMPAGNE, FRANKRIG, NV

En vidunderlig kompleks og elegant rosé med fine små bobler. Noter af vilde jordbær, citrusfrugter & røde bær

1.199 kr.

Sæsonens vinmenu

Nyd fire glas vin til din menu.
Spørg din tjener om vores vine
– nøje udvalgt af vores sommelier

449 kr. pr. person

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, MILLESIME 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

SMÅ RETTER

Edamamebønner. Grillede med suveræn soja & sojasesam

Black Cod Udon & Hummer Bisque. Hummerbisque, miso-marineret Black Cod & udonnudler

Kaki Fry. Friterede østers, kizami wasabi-tartare sauce & daikonskud

Hotate Carpaccio. Kammuslinger med lys ponzu på hvid soya & yuzu, sort peber, oliven- og trøffelolie, daikon & shiso

Caviar & Hummer. Hummer, yuzu aioli, purløg & kaviar på brød grillet i wagyufedt

SUSHI

Wagyu Aburi. Japansk Wagyu nigiri på croquette af sushiris, parmesan, shiitake, og soyasesam med miso aioli. Toppet med tsume & kizami wasabi

Maguro Tempura. Sprøde tempurarejer, yellowfin-tuntatar, spicy sauce, masago, forårsløg & koriander

Shake Abokado. Soyagravad laks, rygeost, agurk, avocado, miso aioli, marineret ørredrogn & shiso

STICKS

Aka Ebi. Reje, spicy gochujang & hvidløgsmør

Wagyu Yaki. Japansk Wagyu fra Kyushu

DESSERT

Mango. Ris i kokoscreme, passionsfrugtcoulis og frisk mango

Goma. Vaniljecrème brûlée med sort sesam crumble

Gateau Marcel. Chokoladekage toppet med hindbær

Per person 775 kr.
[Bestilles til minimum to]



STARTERS

Edamame Beans. Grilled with supreme soy & soya sesame

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

Kaki Fry. Panko-fried oysters, kizami wasabi tartare sauce & daikon cress

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

Caviar & Lobster. Lobster, yuzu aioli, chives & caviar 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]