

Dark and Morbid

"A Bid of Odsherred"

Carrots with almonds

Oysters with cucumber and horseradish

Razor clam with seaweed and mussel sauce

Hemp pancakes with lobster and herbs

Hemp smoked turbot with creamcheese and almonds

Brioche with pickled elderflower and marrow

Egg confit with chanterelles and sautéed hemp

Monkfish with tomatoes from the Estate

Beetroot and berries

Lemon sole with hazelnut and mint

Organic Mocca Maestro with malt

Pumpkin with milk ice cream

Hemp cookie with butter cream

Menu 1995,- DKK

Beverage pairing 1400,-

*NV. Sauvignon Blanc, Veltlín, Punkista, Velké Bílovice,
Czechia*

2025, Solaris, Sterling, Vejrhøj Vingård, Fårevejle, Denmark

*NV, Pinot Meunier, ADN de Meunier, Christophe Mignon, Vallée de
la Marne, Champagne, France*

*2024, Chardonnay, Clos Devant, René Lequin-Colin, Bourgogne,
France*

Coffee cocktail

*2008, Riesling, Cuvée Excellence, Domaine ChrisSan Binner,
Alsace, France*

Non-alcoholic pairing 1000,-

Fermented gooseberries

Green strawberries and grilled lemon

Koji Rice Muri

Rasberries, cherries, rose and peber

Rooibos Kombucha

Woodruff and Bai Mu Dan

