

Fauna & Flora

from Northern Jutland

Prologue

Oysters & Horseradish - Langoustine & Tomato - Eggplant & Potatoes - Scallop & Seaweed - Beetroot & Caviar - Wild bouillon & Mushrooms
NV Champagne – Taittinger – Brut prestige

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Venø Seafood - The Limfjord, Venø

Oysters, razor shell, Kohlrabi, horseradish & roe
2020 Menutou Salon Blanc, Le Prieure des Aublats – Henri Bourgeois

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Læsø Fishing industry - Læsø

Langoustine-tartare, croutons, caviar & lobster-oil
2023 Carianne - Argiles Blanches - Boutinot

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Deba Fish - Hirtshals

Smear dab, scallops, mussel-sauce & almond oil
2023 Grauburgunder - Weingut Riffel

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Aurion biodynamic Mill - Guldager

Bread & butter, black lobster salat & fried lobster porridge
2023 Montagny 1. cru - Les Corés - Albert Sounit

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Bryghuset Vendia - Hjørring

Malt ice-cream & IPA granité

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Rosenbeck Free range meat -Dronninglund

Braised pork shank, halibut, & wild moor potatoes
2017 Chateau Couhins Blanc - Pessac Leognan – Graves

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Elias Venison - Løkken

Venison, pepper, celery & truffle
2019 Chateau La Nerthe - Les Granières - Châteauneuf du Pape

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Thise dairying - Thise

“Vesterhavssost”, Jerusalem artichoke & brown butter
Høj sø - Bryghuset Vendia

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Vendia Honey -Sindal

Aromatic honey & crushed flowers
2016 Sauternes - Chateau Brums

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“The green wagon” - Lonstrup

Beets, red berrys, tonca & sorbet
2020 Recioto Della Valpolicella, Fioratto – Tommasi

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Epilogue

Caviar & Champagne. pie & passion - Wildberries & spruce - Jerusalem artichoke & caramel - Walnut & chocolate - Cannelés & vanilla
The Wagon - Our Blend

Rise & Co