

Jubilæums Sæsonmenu

Havtaske – brunet smør – dild
Appelsin – havtorn – gulerod
”Forfriskning”
Svinemørbrad – svinebryst – løg
Parmesan – friskost – Stilton
Rødbede – yougurt - mocca

Pris 595,-kr

Vinmenu

2007 Rully 1. cru les Cloux,
Vincent Girardin, Bourgogne
2007 Pinot Gris, Princes Abbeés
Schlumberger, Alsace
2007 Promis,
Ca’ Marcanda, Toscana
2004 Quinta Vale D. Maria,
Lemos & Van Zeller, Duoro
2009 Recioto della Valpolicella Classico,
Lenotti, Veneto

Pris 495,-kr

Den alternative“

2007 Chablis 1. Cru Fourchaume,
Domaine Charlopin-Parizot, Bourgogne
2006 Condrieu,
Jean Pierre Brun, Rhone
2005 Brunello di Montalcino,
Pieve Santa Restitueta, Toscana
2006 Moonlight Run,
Massena Winery, Barossa Valley
2008 Passito di Pantellaria,
Donnafugata, Pantellaria

Pris 695,-kr

TREE • TOP
RESTAURANT