



# AKS LUNCH & DINNER

All wine suggestions are available by the glass

## SNACKS AND CHAMPAGNE – 175

### STARTERS:

#### CHILI/CORIANDER-CURED HALIBUT

salad – crispy bread – chive foam

Wine suggestion: Van Volxem Riesling Trocken (White, Germany)

#### SMOKED SALMON

smoked-cheese cream – bread – salted cucumber – tomato – crisp – red onion

Wine suggestion: Domaine de la Villardière IGP Val de Loire Sauvignon Blanc (White, France)

#### BEEF TARTARE

pickled mustard seeds – beans – capers

Wine suggestion: Pinot Noir Bourgogne Côte d'Or (Red, France)

### MAIN COURSES:

#### THE POULTRY

stuffed Hopballe chicken – spinach – mushrooms – herb potatoes – sauce Robert

Wine suggestion: Ellermann Spiegel Spätburgunder (Red, Germany)

#### THE FISH

baked white fish – potato purée – pickles – fish/chicken sauce with root vegetables – crispy garnish

Wine suggestion: Stéphanie & Vincent Michelet Chablis (White, France)

#### THE BEEF

choco sashi – pommes Anna – tomato – root vegetables – mushrooms – pickles – red wine sauce

**(supplement to the menu +75)**

Wine suggestion: I Castei Valpolicella Ripasso (Red, Italy)

### DESSERTS:

#### RHUBARB

rhubarb sorbet – mazarin cake – pickles

Wine suggestion: Grüner Veltliner Eiswein

#### THE MILL'S CRÈME BRÛLÉE

Wine suggestion: Rivesaltes Ambré Hors d'Âge, Les Domaines Paul Mas

#### ARLA UNIKA CHEESES

4 kinds of cheese – nuts – honey – sourdough crispbread – homemade blackcurrant in rum

Wine suggestion: Stéphanie & Vincent Michelet Chablis (White, France)

2 courses – 395 / 3 courses – 465 / 4 courses – 535

Children's menu and vegetarian dishes: Ask the staff