

# AKS Lunch & Dinner

2 courses 395 | 3 courses 465 | 4 courses 535

- All wine suggestions are available on glass | You may also check our winemenu -

## SNACKS & CHAMPAGNE | 175

### APPETIZERS

#### ORGANIC WHITE HELNÆS-ASPARAGUS

Hand peeled shrimps - sauce mousseline

*Wine Suggestion: Van Volxem Riesling Trocken  
Germany | White wine | 95*

#### SMOKED SALMON

Smoked cream cheese - asparagus  
crispy ryebread - salad - pickled red onion

*Wine Suggestion: Domaine de la Villardière IPG Val de  
Loire Sauvignon Blanc | France | White wine | 95*

#### CARPACCIO

Salted kernels - salad - cheese  
ramson pesto - cherry tomatoes

*Wine Suggestion: Pinot Noir Bourgogne Cote d'Or  
France | Red wine | 125*

### MAIN COURSES

#### THE BIRD

The millers coq au riesling  
potatoes from helnæs - onion - bacon -  
mushroom - asparagus - cream

*Wine Suggestion: Ellermann Spiegel Spätburgunder  
Germany | Red wine | 95*

#### THE FISH

Baked white fish  
potatoes from helnæs - fennel  
asparagus - carrot - cauliflower puré  
browned butter with lemon

*Wine Suggestion: Stéphanie & Vincent Michelet Chablis |  
France | White wine | 125*

#### THE OX | +75

Marinated Sashi Choco  
potatoes from helnæs - asparagus - portsauce

*Wine Suggestion: Castei Valpolicella Ripasso  
Italy | Red wine | 95*

## DESSERTS

#### RHUBARB

Licorice icecream - oat- and nut crumble  
*Wine Suggestion: Grüner Veltliner Eiswein | Austria | 95*

#### STRAWBERRIES IN ORANGESIRUP

White chocolate mousse - tonkabean  
*Wine Suggestion: Rivesaltes Ambre Hors d'Agès, Les Domaines Poul Mas | France | 85*

#### VARIETY OF CHEESES

4 kinds of cheese - garnish - sourdough crisp crackers  
*Wine Suggestion: Stéphanie & Vincent Michelet Chablis | France | White wine | 125*



Children's menu and vegetarian options  
please ask the staff

Allergen Information  
Questions regarding the content of allergenic  
ingredients, please contact our staff