AKS Lunch & Dinner

2 courses **395** | 3 courses **465** | 4 courses **535**
All wine recommendations are also available by the glass | See also our fine wine list

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SNACKS & CHAMPAGNE | 195

Crispy cone with mushrooms and truffle
Panipuri with air-dried ham – balsamic – artichoke
Crispy rye bread – beetroot salmon - cream cheese

STARTERS

JUNIPER & FENNEL-CURED SALMON
Cream – green oil – herbs – crispy garnish
Wine recommendation: Van Volxem Riesling Trocken | Germany | White wine **| 95 | 550**

LOBSTER SOUP
Lobster tails – root vegetables – chives
Wine recommendation: : Stéphanie & Vincent Michelet Chablis | France | White wine | **125 | 650**

BRESAOLA
Pickled beech mushrooms – truffle cream – Havgus cheese
Wine recommendation: Pinot Noir Bourgogne Côte d'Or | France | Red wine **| 125 | 600**

FOR THE KIDS

BOLOGNESE & ICE CREAM | 195
Spaghetti bolognese – ice cream dessert

CHICKEN & ICE CREAM | 195
Chicken strips – potatoes – vegetables – ice cream dessert

MAIN COURSES

POULTRY
Stuffed chicken – creamy barley risotto – 'Vesterhavs' cheese – tomato
Wine recommendation: Ellermann Spiegel Spätburgunder | Germany | Red wine **| 95 | 450**

FISH
Baked white fish – potato purée – celeriac – kale – tenderstem broccoli – tangy fish sauce
Wine recommendation: Stéphanie & Vincent Michelet Chablis | France | White wine | **125 | 650**

BEEF | +75
Braised beef – root vegetables – potato purée – mushrooms – pearl onions – braising jus
Wine recommendation: Castei Valpolicella Ripasso | Italy | Red wine **| 95 | 480**

VEGETARIAN
Creamy barley risotto – shallots – 'Vesterhavs' cheese – tomato – crispy chickpeas
Wine recommendation: Ellermann Spiegel Spätburgunder | Germany | Red wine **| 95 | 450**

DESSERTS

BAKED APPLE
Vanilla ice cream – rum caramel – Bastogne biscuit
Wine recommendation: Grüner Veltliner Eiswein | Austria **| 95 | 480**

WHITE CHOCOLATE & TONKA MOUSSE
Berries – blackcurrant sorbet
Wine recommendation: Rivesaltes Ambre Hors d'Âge, Les Domaines Paul Mas | France **| 85 | 360**

SELECTION OF CHEESES
4 cheeses – compote – olives – pickles – crispbread
Wine recommendation: Stéphanie & Vincent Michelet Chablis | France | White wine **| 125 | 650**

Do you have any questions regarding food allergies and/or intolerances please do not hesitate to contact our staff.