

AOC Wine:

2014 Grüner Veltliner Federspiel "Hinter Der Burg"
Weingut Prager, Wachau, Austria

2013 Riesling Grosses Lage, Deidesheimer Kalkofen
Weingut Basserman-Jordan, Pfalz, Germany

2011 Meursault "En la Barre"
Domaine Antoine Jobard, Bourgogne, France

Æblefino "Wine from apples" Lot 14-03
Frederiksdal, Harpelunde, Lolland, Denmark

2011 Bourgogne Rouge
Domaine Benjamin Leroux, Bourgogne, France

2008 Pintia
Bodegas Pintia par Vega Sicilia, Toro, Spain

2011 Carmes de Rieussec
Château de Rieussec, Sauternes, France

Frederiksdals Kirsebærvin (Cherry wine)
Harpelunde, Lolland, Denmark

2007 Tokaji Aszu 3 Puttonyos
Oremus, Tokaj, Hungary

AOC menu:

APPETISERS, multible servings

DANISH OYSTER, smoked buttermilk & spring cabbage

LUMBFISH ROE, raw shrimps & beetroot

BAKED ONION, elderflower & caviar

TURBOT, lard & turbot roe

NEW DANISH POTATOES, morels, leeks & dried egg yolk

DANISH LAMB, rack with rams & sauce with fermented parsnip

CAMOMILE, honey & almond

ARONIA BERRIES, sheep yoghurt and thyme

BURNED JERUSALEM ARTICHOKE, walnuts & sugar beet syrup
