

# Wilders 3 retters menu

---

## Aftenens start

Gin & Tonic  
60 / 80

---

## Menu

### Jomfruhummerbisque

Bisque lavet på jomfruhummer - Salturt - Bladselleri

### Kanin

Braiseret kanin - Bacon - Portobellosvampe - Kartoffelmos - Ribs

### Abrikoser

Pocherede abrikoser - Crumble - Chantilly creme

250

---

## Vinmenu

### Første glas

Sauvignon Blanc, New Zealand, 2017

### Andet glas

Pinot Noir, Bourgogne, 2015

160

---

## Til den søde tand

Petit four & valgfri kaffe eller te

70

---

**B o n   a p p e t i t**

# Wilders 3 course menu

.....

## To start of

Gin & Tonic

60 / 80

---

## Menu

### Langoustine bisque

Bisque made from langoustine - Glasswort - Celery

### Rabbit

Braised rabbit - Bacon - Portobello mushrooms - Mash - Red currant

### Apricots

Poached apricots - Crumble - Chantilly cream

250

---

## Wine menu

### First glass

Sauvignon Blanc, New Zealand, 2017

### Second glass

Pinot Noir, Burgundy, 2015

160

---

## Sweet & coffee

Petit four & coffee or tea of your choice

70

.....

**B o n   a p p e t i t**