

# Evening

## The perfect start

### 3 oysters

And a glass of Crémant de Bourgogne from Albert Sounit  
130

Sunday to Wednesday 5pm - 9.30pm & Thursday to Saturday 5pm - 10pm

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## Appetizer

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### Caviar

Baerii caviar fro ROGN served with  
cour cream & waffle

15g 195

### Oysters

Fresh Gillardeau oysters served  
with vinaigrette & lemon

3 pcs 75

6 pcs 140

### Anchovies

Spanish anchovies served with  
grilled toast & olive oil

60

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## Classics

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### Salade Chèvre Chaud

Gratinated goat cheese on bread - Apple - Pickled walnuts - Apple Vinaigrette

119

### Moules Frites

Danish blue mussels steamed in white wine and cream - Herbs - Fennel - Carrot  
Served with Wilders fries & mayo

149

### Wilderburger

Beef burger - Organic brioche bun - Lettuce - Tomato - Cheese - Bacon -  
Chilimayo - Homemade pickles - Red Onions  
Fries - Organic ketchup - Chilimayo

149

Add homemade bearnaise 25

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## After dinner

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### Petit Four

Chocolate truffle - Ragusa - Chocolate with

45

### Coffee

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Espresso 25	Café Latte 42	Cortado 33
Cappuccino 40	Café au Lait 40	Americano 26
Filter coffee 26	Flat White 33	Futter 25

### Avec

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OBAN 50	Diplomatico 75	Poire Williams 50
Lagavaullin 75	Calvados 50	Cognac X.O. 75
Sambuca 50	Grappa 50	Cognac V.S.O.P. 50

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## Starters

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### Salmon tartar

Smoked cheese - Herbal mayo - Crispy rye bread  
89

*Wine recommendation: Chablis from Fèvre & Fèvre 95*

### Tatar

Freshly minced ox inner thigh from Danish cattle - Olive oil - Lemon - Parsley  
79

*Wine recommendation: Chardonnay from Languedoc 79*

### Caprese

Tomatoes - Mozzarella - Basil dust  
79

*Wine recommendation: Grüner Veltliner from Anton Bauer 75*

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## Mains

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### Hake

Baked hake - Danish potatoes - Spring onions - Asparagus broccoli - Radishes - Beurre blanc  
189

*Wine recommendation: Chablis from Fèvre & Fèvre 95*

### Ribeye

Fried daddy tomatoes - Baked garlic - Red wine sauce  
Fries - Bearnaise

229

*Wine recommendation: Rioja from Marque's de Legarda 89*

### Chicken

Glazed chicken legs - Fresh slaw - Cucumber - Almonds  
169

*Wine recommendation: Valpolicella Ripasso from Fratelli Recchia 79*

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## Desserts

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### Creme Brûlée

Creme Brûlée - Pineapple sorbet  
79

*Wine recommendation: Port 59*

### Strawberries

Vanilla ice cream - Elderflower - Hazelnut tuille  
79

*Wine recommendation: Port 59*

### Chocolate mousse

Berries - Crumble  
79

*Wine recommendation: Don P.X. Gran Reserva 79*

### Cheese

3 selected cheeses  
79

*Wine recommendation: Pinot Noir from Bourgogne 99*

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*Bon appetit!*  
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