

The perfect start

3 oysters

And a glas of Crémant de Bourgogne from Albert Sounit
130

Monday to Saturday 5pm - 9.30pm & Sunday 5pm - 9pm

Appetizer

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

Classics

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

Tatar Frites

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

139

Wilderburger

Beef patty - Organic brioche bun - Lettuce - Tomato - Cheese - Bacon
- Homemade pickles - Red Onions
Fries - Organic ketchup - Chili mayo

149

Add homemade bearnaise 25

After dinner

Chocolate

Three chocolates from Confectionure Copenhagen

49

Coffee

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

Avec

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

Starters

Potato Leek Soup

Ventreche - Herb Oil - Cress
79

Wine recommendation: Grüner Veltliner from Anton Bauer 75

Tatar

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

Wine recommendation: Chardonnay from Languedoc 79

Malt Cured Salmon

Variation of celery
89

Wine recommendation: Sauvignon Blanc from New Zealand 75

Mains

Cod

Baked cod - Beets - Capers - Potatoes - Mustard sauce
179

Wine recommendation: Chablis from Fèvre & Fèvre 95

Ribeye

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

229

Wine recommendation: Rioja from Marque's de Legarda 89

Chicken frikassé

Danish Chicken - Carrots - Celery - Parsley root - Danish potatoes
169

Wine recommendation: Pinot Noir from Bourgogne 99

Desserts

Creme Brûlée

Creme Brûlée - Citrus sorbet
79

Wine recommendation: Port 59

Prunes in Armagnac

Marinated for a year - Vanilla ice cream - Licorice tuille
79

Wine recommendation: Don P.X. Gran Reserva 79

Chocolate Mousse

Dark chocolate - Dried figs - Berries
79

Wine recommendation: Port 59

Cheese

Selection of cheese
79

Wine recommendation: Pinot Noir from Bourgogne 99

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Bon appetit!
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