

## The perfect start

3 Gillardeau oysters with  
Bloody Mary vinaigrette  
with a glas of organic Crémant d'Alsace, Fernand Engel  
155

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

## Appetizer

### Caviar

Baerii caviar from ROGN served  
with sour cream & blinis

15g 225

### Oysters

Gillardeau oysters served with  
Bloody Mary vinaigrette

3 pcs 90  
6 pcs 165

### Anchovies

Spanish anchovies served with  
grilled toast & olive oil

75

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## Wilder Classic's

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### Salade Chèvre Chaud

Gratinated goat cheese on bread - Berries - Pickled walnuts - Lemon vinaigrette

139

### Moules Frites

Danish blue mussels steamed in white wine and cream - Herbs - Fennel - Carrot -  
Pommes frites - Safran aioli

159

### Tatar Frites

Freshly minced ox inner thigh from Danish cattle - Cognac - Tarragon - Capers -  
Pommes frites - Dijonnaise

139

### Wilder Burger

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

149

*Also offered with: Panko fried celleriac steak*

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## Sides

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### Sauce Bearnaise

Homemade bearnaise - Tarragon -  
Butter

25

### Salade Verte

Green lettuce - Dijon vinaigrette -  
Pickled onion

45

### Pommes Frites

Pommes frites - Organic ketchup -  
Homemade chilimayo

55

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## Starters

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### Fishsoup

Gratinated cod - Leeks - Parsleyoil  
89

*Wine recommendation: Organic Chablis, Bernard Defaix, France 119*

### Wilder's Cured Salmon

Frisée salad - Mustard dressing - Ryebread crunch  
79

*Wine recommendation: Riesling, Markus Molitor, Germany 89*

### Tatar

Freshly minced ox inner thigh from Danish cattle - Cognac - Tarragon - Capers  
89

*Wine recommendation: Bourgogne Rouge, Ambroise, Burgundy, France 119*

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## Mains

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### Redfish

Fennel - Pommes Fondant - Sauce made from the fishstock  
189

*Wine recommendation: Bourgogne Chardonnay, Olivier Leflaive, Burgundy, France 109*

### Ribeye

Pickled onion - Caramelized onion - Red wine sauce  
Pommes frites - Sauce bearnaise  
245

*Wine recommendation: Valpolicella Ripasso, Le Muraie, Recchia, Italy 89*

### Berberi Duck

Fried duck breast - Jerusalem artichoke puré - Baked potatoes  
Sauce Gastrique - Kale  
189

*Wine recommendation: Valpolicella Ripasso, Le Muraie, Recchia, Italy 89*

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## Cheese & Desserts

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### Ris a la mande

"A classic Danish christmas dessert" -  
Homemade cherry sauce  
79

*Wine recommendation: Quinta Santa Eufêmia 10 Years Tawny 79*

### Comté 30 months

Pickled walnuts - Sweet compote - Butterfried ryebread  
79

*Wine recommendation: Don P.X 1990 Gran Reserva 89*

### Prunes

1 year armagnac marinated purnes - Vanilla ice -  
Licorice tuille  
89

*Wine recommendation: Vaghi Bas-Armagnac 15 Years 85*

### Crème Brûlée

75  
Add homemade ice  
15

*Wine recommendation: Pineau des Charenes Blanc, France 69*

### Chocolate

Three chocolates from Confectionure Copenhagen  
49

*Wine recommendation: Quinta Santa Eufêmia 10 Years Tawny 79*