

## 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

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## Sides

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### Salade Verte

Green lettuce - Dijon vinaigrette -  
Pickled onion

45

### Seasonal Greens

Changes after the Chef's mood and  
the season

65

### Sauce Bearnaise

Homemade bearnaise - Tarragon -  
Butter

25

### Pommes Frites

Pommes frites - Organic ketchup -  
Homemade chilimayo

55

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## Starters

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### Hokkaido

Hoikkaidosoup - Ricotta - Almonds - Jerusalem artichoke  
79

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

### Zander

Cured Zander - Sour cream - Lovage oil - Jerusalem artichoke  
89

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

### Tatar

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

*Wine recommendation: Bourgogne Rouge, Benjamin Leroux, Burgundy, France 119*

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## Mains

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### Monkfish

Fried monkfish - Carrots - Onions - Mussel bisque - Potatoe purée  
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*

### Rabbit Ragout

Organic Rabbit from Langeliniegaarden - Mushrooms - Carrots -  
Onions - Currant berries - Mash

179

*Wine recommendation: Bourgogne Rouge, Benjamin Leroux, Burgundy, France 119*

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## Cheese & Desserts

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### Comté 30 months

Pickled walnuts - Sweet compote - Butterfried ryebread  
79

*Wine recommendation: Ribera del Duero, Spain 89*

### Apple

Baked apple - Yoghurt sorbet -  
Meringue - Crumble  
89

*Wine recommendation: Symphonie de Fleurs, France 69*

### Chocolate Pie

Salted caramel - Sea buckthorn sorbet  
89

*Wine recommendation: Warre´s Otima 10 Years Tawny 79*

### Crème Brûlée

75  
Add homemade Vanilla ice 15

*Wine recommendation: Symphonie de Fleurs, France 69*

### Chocolate

Three chocolates from Confectionure Copenhagen  
49

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