

The perfect start

3 Gillardeau oysters

And a glas of Crémant de Bourgogne from Albert Sounit  
145

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

Appetizer

Caviar

Baerii caviar from ROGN served with sour cream & waffle

15g 195

Oysters

Gillardeau oysters served with vinaigrette & lemon

3 pcs 75

6 pcs 140

Anchovies

Spanish anchovies served with grilled toast & olive oil

60

Wilder Classic's

Salade Chèvre Chaud

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

129

Moules Frites

Danish blue mussels steamed in white wine and cream - Herbs - Fennel - Carrot - Fries - Mayo

149

Tatar Frites

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

139

Wilder Burger

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

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## Starters

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### **Norwegian Lobster Bisque**

Lobster oil - Buckwheat seeds  
79

*Wine recommendation: Riesling Trocken Haus Klosterberg, Markus Molitor, Germany 69*

### **Smoked Halibut**

Fresh cheese - Cucumber - Fennel - Ryebread crunch  
99

*Wine recommendation: Chablis, Fèvre & Fèvre, France 95*

### **Tatar**

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

*Wine recommendation: Chardonnay, Bee Famous, France 79*

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## Mains

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### **Fried Monkfish**

Kale - Sauce Vierge - Potatoes  
189

*Wine recommendation: Chablis, Fèvre & Fèvre, France 95*

### **Ribeye**

Fried tomatoes - Haricots verts - Red wine sauce  
Fries - Bearnaise  
229

*Wine recommendation: Zinfandel, Once upon a wine, California 89*

### **Fried Guinea Fowl**

Cabbage - Apple - Hazelnut - Spicy chicken sauce  
169

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

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## Desserts

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### **Crème Brûlée**

Crumble - Blackberry sorbet  
79

*Wine recommendation: Port 59*

### **Poached Apricots**

Caramelized nuts - Vanilla ice cream  
79

*Wine recommendation: Symphonie de Fleurs, France 69*

### **Dark Chocolate**

Ganache - Sea buckthorn - Caramel tuill  
79

*Wine recommendation: Don P.X. 1988, Gran Reserva 79*

### **Comté 30 months**

Pickled walnuts - Sweet compote - Biscuits  
69

*Wine recommendation: Pinot Noir, Bourgogne 99*

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*Bon appetit!*  
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