



KOKKEDAL SLOT
COPENHAGEN

The Cellar Restaurant

6 - Course Menu

Onion – Cream – Caviar

2021, Hugel, Pinot Gris, Alsace, France

Smoked Egg yolk – Spinach – Truffle

2021, Cascina Longoria, Nebbiolo, Langhe, Italy

Venison – Blackberry – Chestnut

2021, Domaine Chasselay, Gamay, Fleurie, Beaujolais, France

Turbot – Lobster – Kale

2018, Domaine Roland Sounit, Rully, Burgundy, France

Selection of Cheeses with Condiments

2020, Savignin, Domaine de Montbourgeau, Jura, France // 10 års, Bual, Blandys, Madeira, Portugal // 2018, Shiraz, Kaesler, The Bogan, Barossa Valley, Australia

Poire Belle Helene

2021, Domaine Wachau, VDN, Grüner Veltliner, Wachau, Austria

Champagne & Snacks	210,-
6 Courses	895,-
Wine Pairing – 6 glasses	850,-
Deluxe Wine Pairing – 6 glasses	1.300,-

Information about allergenic ingredients in our menu can be obtained by contacting the restaurant's staff
We reserve the right to make changes to the menu and sold out dishes



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The Cellar Restaurant

4 - Course Menu

Onion – Cream – Caviar

2021, Hugel, Pinot Gris, Alsace, France

Venison - Blackberry - Chestnut

2021, Domaine Chasselay, Gamay, Fleurie, Beaujolais, France

Turbot – Lobster – Kale

2018, Domaine Roland Sounit, Rully, Burgundy, France

Poire Belle Helene

2021, Domaine Wachau, VDN, Grüner Veltliner, Wachau, Austria

Champagne & Snacks	210,-
4 Courses	695,-
Wine Pairing – 4 glasses	650,-
Deluxe Wine Pairing – 4 glasses	1.000,-
Selection of Cheese with Condiments and wine	250,-

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