



Søllerød Menu

in Private Dining Room – Lunch or Dinner

Composed of the season's most exclusive ingredients
- everything we love ...

Snacks

AUGUST-OCTOBER MENU:

Caviar en surprise – Gold caviar, celeriac, shellfish

Brown crab, lemon confit, crispy potato, horseradish

Stuffed morel, vin jaune, potato, fragrant pepper

Veal tenderloin, preserved truffle, celeriac, sauce aromatiq anno 2024

The Bocuse d'Or butterfly, passion fruit, amaretto, burned meringue

Menu incl. snacks:

DKK 1.500 per person

Wine Menus:

We offer three different wine menus incl.:

1 glass of champagne as welcome drink

Wine Menu – 1 glass per person per course

Filtered water

Coffee and sweets

Wine Menu - Level 1:

DKK 1,250 per person

Wine Menu – Level 2:

DKK 1.875 per person

Wine Menu – Level 3:

DKK 2.800 per person

Above mentioned wine menu prices are incl. filtered water, coffee and sweets.

We will forward suggestion for above mentioned wine menus upon request.

Wines can also be selected from our wine list – to be paid after consumption.

If you have special requirements, we would be pleased to send a special suggestion from our wine cellar.

[Follow this link to our full wine list](#)