

*LATITUDE EXTRA BRUT*, LARMANDIER-BERNIER. CHAMPAGNE, FRANCE, NV.

*LE MONT DEMI-SEC*, DOMAINE HUET. VOUVRAY, FRANCE, 2007.

*ALMACENISTA FINO DEL PUERTO*, JOSÉ LUIS GONZÁLEZ. JEREZ, SPAIN, NV

*FURMINT SEC*, KIRÁLYUDVAR. TOKAJI, HUNGARY, 2012

*LE BERGERIE*, JEAN MARC MOREY. CHASSAGNE - MONTRACHET, FRANCE, 2012

*SPÄTBURGUNDER TROCKEN*, WITTMANN. RHEINHESSEN, GERMANY, 2012.

*CHINON LES PICASSES*, OLGA RAFFAULT. LOIRE, FRANCE, 2007.

*BLACK PEARL*, CLOS SARON. SIERRA FOOTHILLS, CALIFORNIA, USA, 2009.

*RIESLING SPÄTLESE*, JUFFER-SONNENUHR, FRITZ HAAG. MOSEL, GERMANY, 2009.

*BARSAC*, CHATEAU PIADA. SAUTERNES, FRANCE, 2010.

## ATERA

GREEN TOMATO | JUNIPER

BAERII CAVIAR | PEAS, BEER

ROSE | LOBSTER, BEET

WAFFLE | CHEDDAR, MUSHROOM

CRAB | TOMATO, ROSE HIP, PANSY

GOLDEN WHITE FISH ROE | GREEN ALMOND, SUNCHOKE

SCALLOP | APPLE, HORSERADISH

SEPIA | LARDO, FISH SAUCE

OYSTER | PONZU

WHOLE WHEAT BATARD

RAZOR CLAM | BITTER GREENS, MISO

SOURDOUGH CROISSANT

SABLEFISH | CUCUMBER

ASPARAGUS | LOVAGE, WHEY

FOIE GRAS | BLACK CURRANT, PEANUT

LAMB EN CROUTE | ONION

CHAMOMILE | MERINGUE, VANILLA, LEMON

PINE | SEABUCKTHORN

FLØDEBOLLER

CHEF RONNY EMBORG

MAY 14 2015