

Menu

Asparagus

Bouillon & Razor Clams

Carrot

Raw & Fried Shrimp

Scallop

Koji & Caviar

Tomato

Lobster Claw & Black Currant

Takoyaki

Wagyu Tongue & Comté

Oysters

Caviar & Champagne

Chawanmushi

Squid & Peas

Turbot

Beach Herbs & Fumé

Blue Lobster

N'duja & Pigs feet

Consomme Celestine

Pancake & Rilette

Roe Buck

Summer Vegetables & Ramson

Rhubarb

Elderflower & Timut Pepper

Crème Caramel

Quince & Tea

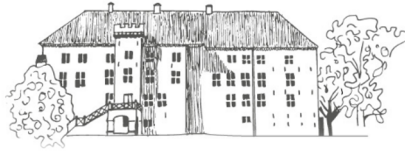
Petit Four



DRAGSHOLM SLOT



RELAIS &
CHATEAUX



Champagne

<i>Pierre Peters</i>	<i>L. Roederer</i>	<i>Tattinger</i>
245	265	285

Wine Pairing

*2020 Sou, Quinta de Santiago & Mira Do O,
Vinho Verde, Portugal*

*2024 Clos Devant, Rene Lequin-Colin,
Chassagne-Montrachet, France*

*2022 Henkenberg GG, Salwey,
Baden, Germany*

*2021 Artemis, Stag's Leap Wine Cellars,
Napa Valley, USA*

*2023 Eiswein, Weingut Angerhof-Tschida,
Burgenland, Austria*

*2018 Cote Chatillon, Xavier Gerard
Condrieu, France*

<i>Wine Pairing</i>	<i>Reduced</i>	<i>Juice Pairing</i>
1800	1200	900

Filtered Water
45



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