

Menu

Cucumber

Bouillon & Razor Clams

Carrot

Raw Shrimp & X.O.

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

Roe Deer

Summer Vegetables & Savory

Strawberry

Elderflower & Timut Pepper

Crème Caramel

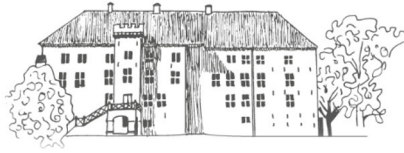
Mirabelle & Tea

Petit Four



DRAGSHOLM SLOT





Champagne

Taittinger
285

Henri Giraud
305

Bollinger
325

Wine Pairing

*2024 Paulus, Ørnberg,
Sjællands Odde, Denmark*

*2023 Terroir De Courgis , Patrick Piuze,
Chablis, France*

*2018 Kalkmergel, Weingut Knipser,
Pfalz, Germany*

*2018 Leonardo, Cantina Stroppiana,
La Morra, Barolo, Italy*

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

*2020 Vin Santo, Bucci Nera
Toscana, Italy*

Wine Pairing
1850

Reduced
1250

Juice Pairing
950

Filtered Water
45



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