texture

Texture Menu *'Amplitude'* 2.795 DKK

Truffle petit choux

Otoro tuna

Duck liver & foie gras

Frog leg

♦❖♦

Gillardeau oyster & horseradish snow

♦❖♦

Grilled oyster custard & Vin Jaune sauce

♦❖♦

Lobster & Imperial caviar doughnut

♦❖♦

Foie gras & quince

♦❖♦

Duck fat-brioche

♦❖♦

Norwegian scallop & hazelnuts

♦❖♦

Turbot with sauce beurre blanc

♦❖♦

Goat cheese sorbet

♦❖♦

Pan perdu with jerusalem artichoke

♦❖♦

Black currant ganache

Violet truffle

Orange blossom tart

Blueberry mousse

Madeleine with honey

Please note that the dishes on this menu are subject to change and may differ on the day itself, depending on seasonal availability and our chefs' selections.