

# SANS SOUCI 4 RETTERS MENU

## SNACKS

ROSE REJER MED AIOLI

ANDECROQUETTE MED CHILIMAYO

*2022 WEINGUT FREIMUTH, RIESLING TROCKEN,  
RHEINGAU, TYSKLAND*

## FORRET

CEVICHE

Yuzu, hestebønner & grillede asparges

*2022 JEAN-MARIE BOUZEREAU, ALIGOTÉ,  
BOURGOGNE, FRANKRIG*

## HOVEDRET

GRILLET SVINENAKKE

Nye løg, porre, timian & kantarel sky

*2022 TENUTA BUON TEMPO, ROSSO DI MONTALCINO,  
TOSCANA, ITALIEN*

## DESSERT

DANSKE JORDBÆR

Citrus mousse & jordbærsorbet

*2018 FRITZ HAAG, RIESLING SPÄTLESE  
BRAUNEBERGER JUFFER, MOSEL, TYSKLAND*

## SNACKS

ROSE SHRIMP WITH AIOLI

DUCK CROQUETTE WITH CHILI MAYO

*2022 WEINGUT FREIMUTH, RIESLING TROCKEN,  
RHEINGAU, GERMANY*

## STARTER

CEVICHE

Yuzu, broad beans & grilled asparagus

*2022 JEAN-MARIE BOUZEREAU, ALIGOTÉ  
BURGUNDY, FRANCE*

## MAIN COURSE

GRILLED PORK NECK

New onions, leeks, thyme & chantarelle sauce

*2022 TENUTA BUON TEMPO, ROSSO DI MONTALCINO,  
TOSCANY, ITALY*

## DESSERT

DANISH STRAWBERRIES

Citrus mousse & strawberry sorbet

*2018 FRITZ HAAG, RIESLING SPÄTLESE  
BRAUNEBERGER JUFFER, MOSEL, GERMANY*

450,-  
INKL. VINMENU  
800,-

