

BEFORE DINNER WE RECOMMEND

Oyster natural

Served with vinaigrette og lemon

Apiece DKK 55,-

Oyster

Served with citrus & fresh wasabi

Apiece DKK 55,-

A dozen oysters

Here you can choose between both types of oysters, or just one of them

DKK 540,-

Crispy tapioka chips

Served with cream on black truffle from Piemonte

DKK 55,-

Scheelsminde's bacon chips

DKK 50,-

Kimchi roasted cashew nuts

DKK 50,-

Olives with lemon & thyme

DKK 30,-

Salted almonds

DKK 40,-



CAVIAR

Selection of Caviar from Antonius served with crisps, sour cream & chives

Baerii

Pr. 5g DKK 90,-

Oscietra Classic

Pr. 5g. DKK 110,-

Oscietra Gold selection

Pr. 5g. DKK 120,-

Caviar Tasting

Try our caviar tasting with different types from Antonius served with sour cream & crisps

With 3 types DKK 300,-

Ice made of brown butter served with osciarta gold selection caviar DKK 250,-



STARTERS

Hamachi

Served with cucumber & sesame

DKK 155,-

Lobster Bisque "Tom Yum style"

Served with todays fish/shellfish from Hirtshals, fresh Danish peas & tomatoes

DKK 165,-

DKK 200,- incl. Caviar

West Coast Cod

Served with beans, wasabi, crispy potato & Baerii Caviar

DKK 180,-

MAIN COURSES

West Coast Fish

West Coast Fish Served with beurre blanc, peas, smoked scallop & herbs from the glasshouse

DKK 280,-

Grilled Poussin

Served with rosehip-kosho, local salads & ponzu

DKK 275,-

Danish Gastro Veal

Served with baby corn, Danish chantarelles & small new salads

DKK 350,-



DESSERTS

Scheelsminde's late summer berries

Served with lavender & grand cru vanilla

DKK 125,-

Honey from the garden

Served with a twist of exotic summer

DKK 85,-

Selection of Unika X Cheeses (cheese trolley)

Served with rosehip chutney & butter roasted ryebread

DKK 150,-

Selection of Scheelsminde's Sweets

DKK 95,-



Red wine

2019, Tempranillo Organic, Dom. De Eguren, Castilla-La Mancha, Spanien	385,-
2020, Zinfandel, Bear Creek, Californien	405,-
2019, Cotes du Rhone, Perrin, Rhône, Frankrig	475,-
2020, Valpolicella Ripasso Ca' Vendri, Veneto, Italien	595,-
2020, Pinot Noir, Burg Ravensbrug, Baden, Tyskland	625,-
2019, Crozes Hermitage, Maison Les Alexandrins, Rhone, Frankrig	865,-
2013, Gevrey Chambertin, Faiveley, Bourgogne, Frankrig	1065,-

Rosé

2020, Ecker rose, Ecker, Wagram, Austria	425,-
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WINE

Crémant & Champagne

NV, Brut, Cremant de Limoux, Dom. Astruc, France	425,-
NV, Brut, André Clouet, Champagne, France	925,-
NV, Brut, Hygge, Xavier Leconte, Champagne, Frankrig	1025,-

White wine

2020, Protocolo blanco organico, Castilla-La Mancha, Spanien	375,-
2019, Chardonnay, Keystone, Caleifornien, USA	425,-
2020, Pinot Grigio, Ville Di Antane, Italien	465,-
2021, Sauvignon Blanc, Dashwood, New Zealand	505,-
2020, Chablis, Pascal Bouchard, Bourgogne, Frankrig	585,-
2021, Riesling, Mosel, Tyskland	525,-
2021, Weisser Burgunder, Wittman, Rheinhessen, Tyskland	655,-
2020, Chardonnay, Lupe Cholet, Bourgogne, France	750,-



BÜHLMANN'S GASTRONOMI 6

Snacks

Essence of summer with mint, tomatoes & raspberry
Crispy pie with hamachi & spicy sesame
Pineapple with perfume from the garden

Courses

West Coast Cod served with beans wasabi, crispy potato & Baerii Caviar
Grilled poussin with rosehip-kosho, local salads & ponzu
Scheelsminde's late summer berries served with lavender & grand cru vanilla

6 servings incl. a 4 glass wine menu DKK 1125,- /without wine menu DKK 595,-

Bühlmann's Gastronomi 6 must be ordered by the entire table.
The menu is available for order until 07:30pm



DRINKS

BEER

Bottled beer from Møn

Weisbeer "Kong Asgers hvede" Bio 69,-

India pale ale "Klintholm" Bio 69,-

"Stege rød klassik" Bio 69,-

Non Alcohol beer

"Magleby Klassik" Bio 0,0 % 69,-

Kronenbourg 0,5% vol. 42,-

Draft Beer

Carlsberg Pilsner 0,25 / 0,5 49,- / 65,-

Tuborg Classic 0,25 / 0,5 49,- / 69,-

Jacobsen IPA 0,25 / 0,4 60,- / 80,-

1664 Blanc 0,25 / 0,5 42,- / 62,-

Grimbergen Double 0,33 / 0,5 50,- / 70,-

Water

Thoreau water, still or sparkling Pr. Pers. 40,-

Soda

Coca Cola, Coca Cola Zero, Squash, Sprite 36,-

WINE BY THE GLASS

Crémant & Champagne

NV, Brut, Crémant de Limoux, Dom. Astruc, France 105,-

NV, Brut, André Clouet, Champagne, France 125,-

NV, Brut, Hygge, Xavier Leconte, Champagne, Frankrig 145,-

White wine

2021, Riesling, Prüm, Mosel, Tyskland 110,-

2021, Riesling, Groebe, Rheinhessen, Tyskland 145,-

2021, Albariño, Fillaboia, Rias Braixas, Spain 120,-

2021, Weisser Bourgunder, Wittmann, Rheinhessen, Germany 125,-

2020, Chardonnay, Lupe Cholet, Bourgogne, France 165,-

Red wine

2020, Zinfandel, Bear Creek, Californien, USA 90,-

2019, Cotes du Rhone, Perrin, Rhône, France 95,-

2020, Pinot Noir, Burg Ravensbrug, Baden, Germany 125,-

2020, Ripasso, Vendi, Veneto Italy 145,-

