

Welcome to

RESTAURANT
BÜHLMANN
SCHEELSMINDE

Our à la carte menu is composed of thoughtfully selected and particularly chosen ingredients from suppliers who, like us, are dedicated to quality in all aspects. With the season's best ingredients as the focal point, we aim to create unique taste experiences that leave an impression.

Enjoy your meal!



Beverages

Water – *with or without bubbles*
Per person 40,-

Draft Beer

Grøn Tuborg Øko,
Tuborg Classic Øko
Kronenbourg 1664 Blanc
Grimbergen Double
Jacobsen IPA

[0,25 / 0,5]
60,- / 70,-

Non-alcoholic Beer

Kronenbourg 1664 Blanc 0,0%
45,-

Soft Drinks

Coca Cola Zero
Coca Cola
Squash
Sprite
42,-

Lemonade – with garden mint & lemon
70,-

White Iced Tea – with lemon & honey
70,-



Snacks

Marinated olives
45,-

Pork cracklings from free-range pork
with *truffle cream & piment d'espelette*
65,-

Scheelsminde's crispy snacks
of salted almonds, tapioca chips and marinated olives
75,-

Oysters

Handpicked Pacific oysters from Limfjorden. Besides tasting wonderful, the harvesting of Danish Pacific oysters helps maintain the balance in Danish waters.

Oysters natural
with *grilled lemon & sherry vinegar*
55,- each

Oysters three ways
155,-



Caviar

We import our caviar through Antonius, ensuring the highest quality caviar. They also have a sustainable approach to production in wild lakes with naturally flowing water, without polluting the surrounding environment.

All our caviar servings are served with a crispy element, crème fraîche 38 & chives.

Baerii [per 5g]
95,-

Oscietra [per 5g]
115,-

Oscietra Gold [per 5g]
125,-

Caviar Tasting

Try our caviar tasting, where you taste through the different flavor nuances of 3 different types of caviar
300,-

Add-ons

It is possible to add caviar to any dish on our menu:

Baerii [per 5g]
85,-

Oscietra [per 5g]
105,-

Oscietra Gold [per 5g]
115,-

Truffle

Freshly grated summer truffle from Piedmont
65,-



Starters

Salt-cured ling fillet
with cold sauce on mussels and cream with lumpfish roe, herbs,
cucumber, olive granules, lettuce & croutons
185,-

Today's gentle catch
Steamed fish served with marinated new onions,
frothy blanquette sauce & fresh lettuce
185,-

Homemade Ravioli
with souffle of gently caught fish from the West Coast stirred with herbs,
frothy sauce on Arla Unika 24 months Havgus, deep-fried sage & dill oil
195,-

Main Courses

[all main courses include the potato serving of the day]

Vol au vent
filled with fricassee of low-heated fish, seasonal greens, smoked sauce
cooked on the fish's bone. Crodité salad of fresh greens & herbs
285,-

Today's gentle catch
Fried fish from the West Coast with celery puree, seasonal greens
& smoked fish fumé with herb oil
290,-

Côte de Porc
Free-range sole pig with grilled salad, sherry sauce filled with mustard seeds, herbs & shallots
295,-

French fries
with Arla Unika Havgus, fresh truffle & aioli
65,-



Scheelsminde's 2-Course Summer Menu

Every day, the kitchen creates a lovely menu consisting of a starter and main course.
If you wish to hear more, please ask your host.

2-Course Summer Menu
450,-

Gastronomy6

[must be chosen by the whole table]

Here at Restaurant Bühlmann, we see the food through the seasons, and we carefully select the best ingredients to create a gastronomic sensory experience. This approach also comes to play with our Gastronomy6, which consists of an inviting 3-course menu and 3 amuse-bouche.

Gastronomy6
595,-

Gastromi6 & matching wine menu
975,-

Gastronomy10

[must be chosen by the whole table]

Our Gastronomy10 is a culinary journey, where quality and taste in elegant combination create a perfectly coordinated experience. The menu consists of 7 servings and 3 amuse-bouche.

Gastronomy10
1.195,-

Gastromi10 & matching wine menu
2.000,-

NOTE: Gastronomy10 is offered Wednesday-Saturday, and must be ordered the day before.
Special diets and allergies are not taken into account in this menu.



Desserts

Red porridge from late summer berries
with fresh berries, raspberry sorbet, pickled elderflower &
frothy calvados sauce with Mette Ravn Vanilla
135,-

Affogato
Creamy vanilla ice cream by Mette Ravn Vanilje, single espresso shot
& Guadagnòlo "the world's best organic olive oil"
125,-
Extra vanilla ice cream +45,-

Scheelsminde's Cheese Cart
Our selection of Arla Unika cheeses served with butter-fried rye bread,
homemade crispbread, marinated olives & compote
155,-

Cake & Sweets

Cake of the day
45,-

Handmade filled chocolates & Scheelsminde's petit four
95,-

Hot Drinks

Tea
40,-

French press coffee
49,-

Cappuccino / Café Latte
49,-

Espresso [Single / Double]
39,- / 48,-



Wines by the Glass

Sparkling Wine

- NV, Champagne, Hautbois, Haut' thentic, brut
140,-
- NV, Brut de Charvis, Methode Traditionnelle, Paul Delane
95,-

White Wine

- 2023, Riesling, Trocken, "Hügel", Wittmann, Rheinhessen
95,-
- 2022, Riesling, Halbtrocken, "Juile", Reichsrat von buhl, Pfalz
95,-
- 2023, Sauvignon Blanc, Laurent Miquel Pere et Fils, Pays d'Oc
95,-
- 2023, Chablis, Domaine de Mauperthuis
135,-
- 2022, Macon-Bussieres, Maison Joseph Drouhin
125,-

Rosé Wine

- 2023, Grande Courtade, Famille Fabre, Pays d'Oc
95,-

Orange Wine

- 2022, Catarrato, Fabrizio Vella, Sicilien
125,-

Red Wine

- 2020, Côtes du Rhône, Domaine Sanit Gayan
95,-
- 2020, Conciso Tinto, Niepoort, Dao
95,-
- 2019, Spätburgunder, Weingut Bernhart, Pfalz
95,-
- 2021, Valpolicella Ripasso, Cantine di Verona
110,-
- 2019, Les Allees de Cantemerle, Haut-Medoc
135,-
- 2022, Hautes Cotes de Beaune, Bourgogne. Dom.Lucien-Jacob
145,-

Non-alcoholic Wine

- NV, Sauvignon Blanc, Estate Ara
95,-
- NV, Grenache Organic, Domaines Pierre Chavin
95,-



[Please ask you waiter about our extended wine menu]

