

Wines by the Glass

Sparkling Wine

- NV, Cremant de Bourgogne, Paul Delane
125,-
NV, Champagne, Deutz, brut
165,-

White wine

- 2024, Riesling, Trocken, "Hügel", Wittmann, Rheinhessen
125,-
2023, Riesling, Halbtrocken, "Juile", Reichsrat von buhl, Pfalz
125,-
2023, Macon-Village, Maison Joseph Drouhin
145,-
2024, Grüner veltliner, Urbam, Dominique Stagård
150,-
2023, Chablis, Vieilles vignes, Couldin Bussy
175,-

Rosé

- 2023, Grande Courtade, Famille Fabre, Pays d'Oc
125,-

Orange

- 2022, Catarrato, Fabrizio Vella, Sicilien
135,-

Red Wine

- 2019, Spätburgunder, Weingut Bernhart, Pfalz
125,-
2021, Valpolicella Ripasso, Cantine di Verona
135,-
2023, Côtes du Rhone Village, Domaine du Seminarie
140,-
2019, Les Allées de Cantemerle, Haut-Medoc
155,-
2022 Bourgogne Rouge Côtes d'or, Vieux College
200,-

Non alcoholic wine

- NV, Grenache Organic, Domaines Pierre Chavin
110,-
2023, Rose, Miguel Torres, Catalunya
110,-
2023 Hvid Muscat, Miguel torres, Catalunya
110,-

[Please ask your waiter about our extended wine menu]



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!



Snacks

Marinated olives
45,-

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

Scheelsminde's Salted Snacks
A selection of spiced almonds, potato chips with fresh cheese, and marinated olives
110,-

Crispy Arancini
With freshly chopped chives, chive mayonnaise, and freshly grated truffle.
95,-

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,-



Beverages

Water - with or without bubbles
Per person 40,-

Draft Beer

Grøn Tuborg Øko,
Tuborg Classic Øko

(0,25 / 0,5)
60,- / 80,-

Special Draft Beer
Kronenbourg 1664 Blanc
Grimbergen Double
Jacobsen IPA

(0,25 / 0,5)
80,- / 100,-

Non-alcoholic Beer

Carlsberg Nordic
55,-

Kronenbourg 1664 Blanc 0,0%
Brooklyn Special Effects 0,4%
75,-

Soft Drinks

Coca Cola Zero
Coca Cola
Fanta
Sprite
45,-

Lemonade - with garden mint & lemon
75,-

White Iced Tea - with lemon & honey
75,-



Desserts

Crème fraîche parfait
with crispy sea buckthorn sorbet, served with caramel sauce and pear brandy
135,-

Pistachio Mousse
Coated with white chocolate and topped with roasted pistachios.
Served with sorbet made from kefir-fermented cream and apples from Anhøj Orchard.
189,-

Affogato
Creamy vanilla ice cream made with Mette Ravn Vanilla,
single espresso shot, and Guadagnòlo "the world's best organic olive oil"
125,-
Extra vanilla ice cream +45,-

Femme Fatale Frites
With plums in madeira, fried sage and served with crispbread
145,-

Cake & Sweets

Wreath cake "almond pastry"
45,-

Cake of the Day
65,-

Handmade filled chocolates & Scheelsminde petit fours
95,-

Hot Drinks

Tea
45,-

French Press Coffee
49,-

Cappuccino / Café Latte
59,-

Espresso [Single / Double]
39,- / 49,-



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.

30g Antonius Baerii 445,-

30g Antonius Oscietra 695,-

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:

Antonius Baerii [per 5g]
85,-

Truffle
Freshly grated Winter truffle
95,-

Pommes frites
With Unika Havus cheese & freshly grated truffle, served with aioli
75,-



Scheelsminde's 2-Course Seasonal Menu

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

2-Course Seasonal Menu
450,-

Gastronomy 6

[Must be chosen by the entire table]

At Restaurant Bühlmann, we see food through the seasons, and we hand-pick the best ingredients each day to create gastronomic sensory experiences. This is especially true for Gastronomy 6, which consists of an inviting 3-course menu along with 3 amuse-bouches.

Gastronomy 6
595,-

Gastronomy 6 & Matching Wine Pairing
1100,-

Gastronomy 10

[Must be chosen by the entire table]

Our Gastronomy 10 is a culinary journey where quality and flavor come together in elegant harmony to create a perfectly balanced experience. The menu consists of 7 courses along with 3 amuse-bouches.

Gastronomy 10
1,195,-

Gastronomy 10 & Matching Wine Pairing
2,200,-

Note: Gastronomy 10 is offered Wednesday-Saturday and must be ordered by 5 PM the day before.
Special dietary requirements and allergies are not accommodated in this menu.



Starters

Scallop

Baked in its shell with morel butter, served with a fricassée of seasonal vegetables
145,-

Mixed tartare

With miso, pepper, semi-dried tomatoes, capers, fresh tarragon, & roasted buckwheat,
along with crispy bitter greens
200,-

Vol-au-vent with Lobster

Green salted mirabelle plums, pickled green strawberries, and airy lobster bisque
195,-

Grilled slow-cooked leeks with port wine glaze, smoked bone marrow, toasted yeast,
fresh pear, and freshly grated winter truffle (can be made vegetarian)
175,-

Can also be served as a main course for 255,-

Main Courses

[Each main course is served with the day's potato accompaniment]

Aged Ribeye from "Kvie"

Served with a smoked bone marrow vinaigrette, roasted broccoli, braised celeriac, and a
browned-butter and thyme celeriac purée. Finished with a morel sauce.
425,-

Grilled Pluma

Glazed with caramelized onion, served with roasted artichokes, fresh artichoke purée, and
pickled wild garlic. Accompanied by a sherry sauce split with parsley oil.
295,-

Halibut en Croûton

Fried cabbage, slow-cooked leeks and fumé made from the fish's bones, separated herbal oil
335,-

Mixed tartare

With miso, pepper, semi-dried tomatoes, capers, fresh tarragon, & roasted buckwheat,
along with crispy bitter greens. Served with French fries
335,-

