

*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%  
75,-

### Soft Drinks

Coca Cola Zero  
Coca Cola  
Squash  
Sprite  
45,-

Lemonade - with garden mint & lemon  
75,-

White Iced Tea - with lemon & honey  
75,-



## Wines by the Glass

### Sparkling Wine

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

### White wine

- 2023, Riesling, Trocken, "Hügel", Wittmann, Rheinhessen  
125,-  
2022, Riesling, Halbtrocken, "Juile", Reichsrat von buhl, Pfalz  
125,-  
2022, Macon-Bussieres, Maison Joseph Drouhin  
145,-  
2023, Grüner veltliner, Handwerk, 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 Allees de Cantemerle, Haut-Medoc  
155,-  
2022 Bourgogne Rouge Côtes d'or, Vieux College  
180,-

### 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 you waiter about our extended wine menu]



## Scheelsminde's Open-Faced Sandwiches

### Herring Salad

Made with house-pickled herring, green asparagus, crispy rye bread chips, and horseradish  
125,-

### Danish Potatoes

With lovage emulsion, crispy onions, pickled onions, garden cress, and grated Arla Unika Skærild cheese  
115,-

### Hand-Peeled Shrimps

With a fried egg on toasted brioche, bergamot, garden cress, piment d'Espelette, and creamy hollandaise  
185,-

### Breaded Dab Fillet

With house-made remoulade, fresh lemon, and young herbs  
135,-

### Seasoned Beef Tartare

With potato chips, truffle mayonnaise, and bitter baby greens  
140,-

## Dishes

### Cold-Smoked, Dry-Hung Salmon

With smoked cheese cream, tangy bergamot, herb-marinated cucumber, baby greens, and rye chips  
185,-

### Danish Cured Ham

With truffle emulsion, preserved grilled artichoke hearts, crispy croutons, and young greens  
195,-

### Lobster with Tomato

With wild herbs, black olives, and pickled green strawberries. Served with a tomato bouillon split with basil oil  
195,-

### 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,-



## 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 Havgus cheese & freshly grated truffle, served with aioli  
75,-

