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, Urban, Dominique Stagård
150,-
2024, Chablis, Fevre- Fevre.
185,-

Rosé
2023, Grande Courtade, Famille Fabre, Pays d'Oc
125,-
Orange
2022, Catarrato, Fabrizio Vella, Sicilien
135,-

Red Wine
2021, Spätburgunder, Weingut Bernhart, Pfals
125,-
2022, Valpolicella Ripasso, Cantine di Verona
135,-
2023, Côtes du Rhone Village, Domaine du Seminarie
140,-
2022, Chateau Moncets, Lalande de Pomerol
155,-
2023 Bourgogne Rouge Côtes dór, Vieux College
200,-

Non alcoholic wine
NV, Grenache Organic, Domaines Pierre Chavin
110,-
2024, Rose, Miguel Torres, Catalunya
110,-
2024 Hvid Muscat, Miguel torres, Catalunya
110,-

[Please ask you 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 Tomato mayonnaise
65,-

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

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
49,-

Lemonade – *with garden mint & lemon*
75,-

Homemade Juice, ask waiter for variants
75,-

Desserts

Seasonal Berry "Rødgrød"
Vanilla and lemon ganache, crème fraîche parfait, and crispy chocolate shards.
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,-

Scheelsminde Cheese plate
Our selection of Arla Unika cheeses.
Served with butter-fried rye bread, homemade crispbread,
marinated olives & compote
135,-

Cake & Sweets

Wreath cake "almond pastry"
45,-

Cake of the Day
45,-

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,-

Add-ons

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

Antonius Baerii [per 5g]
95,-

Truffle
Freshly grated Summertruffle
85,-

Pommes frites
With Unika Havgus 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 Menu
395,-

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,-

Kids menu

Home Breaded Plaice
Crispy, home breaded plaice served with homemade remoulade and crispy French fries.
Served with fresh vegetables and herb cream.
195,-

Danish Welfare Chicken
Juicy Danish welfare chicken served with sautéed seasonal vegetables, crispy French fries, and ketchup.
Served with fresh vegetables and herb cream.
195,-

Ice Cream Dessert
Two scoops of homemade ice cream served with a small toppings buffet, where children can choose from a selection of delicious toppings.
Served with fresh fruit.
95,-

Starters

Scallop Escabeche
Horseradish emulsion, radishes, green pickled strawberries & cold mussel sauce with parsley oil
145,-

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

Cold-Smoked, Dry-Hung Salmon
With smoked cheese cream, tangy bergamot, herb-marinated cucumber, baby greens, and rye chips
185,-

Grilled seasonal vegetables
with herbs from Scheelsminde's garden, aged cheese blanquette & freshly grated truffle
Vegetarian
185, -
Can be served as a main course for 255, -

Main Courses

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

Aged Danish organic ribeye from Rævhede
With a smoked marrow vinaigrette, grilled seasonal vegetables & morel sauce
425, -

Pan fried Danish Chicken
with Seasonal vegetables & Blanquette sauce made from roasted chicken legs
295, -

Catch of the Day
With grilled vegetables and marinated salad, and fish bone fumé, split with lemon verbena 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,-