

K O B E



EXPERIENCE MAY 7TH - MAY 27TH 2018

The world's best meat presented in 4 dishes

With this unique 4-course menu, you can experience the best the mythical Japanese Kobe beef has to offer. Our experienced chefs has put together the menu based on the best seasonal ingredients to give you a taste experience of a lifetime. The menu contains approx. 200g of prime Kobe A5 beef.

Kobe A5 Tenderloin Tartare

Stirred with wasabi leaves and citrus oil on egg custard

Wine match: 2016 Riesling "Brauneberger", Kabinett, Fritz Haag, Mosel, Germany

Bouillon

With mushroom confit and Kobe A5

Wine match: 2013 Marqués de Murrieta "Capellania", Rioja, Spain

Kobe A5 with Green Asparagus

With greaves made from Kobe A5 and chive mayo

Wine match: 2016 Failla, Piot Noir, Sonoma Coast, California, USA

Kobe A5 Prime Cut

Slices of Kobe prime cuts on broccoli with truffle-wasabi sauce

Wine match: 2013 Barolo, Arnaldo Rivera, Italy

Menu: 1650 dkk per person
Wine match: 450 dkk per person

