

# S E N S E S

BY *Lars Bertelsen*

Lars Bertelsen specializes in creating unconventional tasting menus, highlighting the culinary artistry of the chef and his team. It allows them to tell a story and share combinations you may not try any other day using the freshest seasonal and where possible, sustainable ingredients.

Chef Lars Bertelsen, Restaurant manager Rudy and their teams look forward to providing you with a tantalizing and delightful culinary experience.

## DINNER ALL-IN

Ultimate Senses Experience € 180

This is THE ULTIMATE experience including 7 courses, matching wines, glass of seasonal champagne, unlimited water service, coffee/tea, friandises and a carefully selected digestive. This also includes a wide selection of amuse bouches!

## DINNER

7 - course € 81

Get a full range of chef's repertoire enjoy the ultimate culinary sensation.

6 - course € 72

Embark on your own voyage of discovery.

5 - course € 63

Exciting! A well-balanced choice.

4 - course € 54

Get to know chef's creations and be WOWED.

## WINE PAIRING

7 - course € 63

6 - course € 54

5 - course € 45

4 - course € 36

Of course the chef and his team will take your special dietary wishes or allergies into account. Just let us know.

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Experience a special and unique lunch. Choose from the 2-, 3- or 4-course tasting menu. Naturally, we also provide 'quick 40-minute lunches' for those who are limited in their time. The chef is inspired by the five senses and his selection of the best organic and sustainable ingredients. You will be amazed by all the new textures and flavours.

## LUNCH

4 - course € 54

Embark on your own voyage of discovery.

3 - course € 45

Exciting! A well-balanced choice.

2 - course € 35

This multicourse feast is a wonderful introduction to get to know chef's creations.

## WINE PAIRING

4 - course € 36

3 - course € 27

2 - course € 18

Of course the chef and his team will take your special dietary wishes or allergies into account. Just let us know.