



VILLA  
SANDUDDEN

## MENU

### \* STARTERS \*

#### SCALLOP SHELL

*Scallop, coconut, radish, salted lemons,  
kombu, sichuan pepper, XO & butter*

#### BEVERAGE

*Rabl Grüner Veltliner Käferberg  
Grape: 100% Gruner Veltliner*

#### LOBSTER RAVIOLI

*Lobster, pasta, tarragon, mascarpone & sherry*

#### BEVERAGE

*Valentin Leflaive Extra Brut BdB CV17-50NV  
Champagne - Grape: 100% Chardonnay*

### \* MAIN COURSE \*

#### FILLET OF LAMB & CAFÉ DE PARIS

*Lamb tenderloin, grated turnip, tomato,  
shallots, lardo*

#### BEVERAGE

*Luke Lambert - Grape: 100% Syrah*

### \* DESSERT \*

#### SALTED CARAMEL ICE CREAM & ACCESSORIES

*Chocolate, cloudberry, pumpkin seeds & salted caramel ice cream*

#### BEVERAGE

*Chateau Tirecul La Graviere  
Grape: 50% Muscadelle, 50% Semillon*

I KÖKET

LOËN