**Friday, the 15th November and Thursday, 21st November**

**18:00 – 21:00**

Pair your own wines with former Michelin Chef, Liam Oliver Fisher’s, gourmet food

**Wild Game Theme - 3 savoury courses**

1st Course

**Venison tartar, black garlic mayo, crispy garlic, pickled blackberries**

2nd Course

**Pasta agnolotti with fresh cheese, wild rabbit loin and offal, onion glaze, pickled baby onions**

3rd Course

**Wild duck breast, leg croquette, liquorice glaze, dried berries, duck sauce, cherry**

Price is **699 kr** per person

Email to [sommelier@thewinevault.dk](mailto:sommelier@thewinevault.dk) if you want to book a table

Remember to book your wines in advance, or let us know if you need any help

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