

### Har du et bekræftet bord på The Vault?

Så er du velkommen til at forudbestille enhver mad fra listen nedenfor.

Bestil venligst mindst 48 timer i forvejen ved at sende en mail til [sommelier@thewinevault.dk](mailto:sommelier@thewinevault.dk).

<b>Mediterranean Olives</b>	<b>35 dkk</b>
<b>Mixed Nuts</b>	<b>25 dkk</b>
<b>Sea Salt Potato Chips</b>	<b>25 dkk</b>
<b>Charcuterie and Cheese platter</b>	<b>175 kr per person</b>
<b>Charcuterie and Cheese platter XL</b>	<b>225 kr per person</b>
<b>Extra Bread</b>	<b>40 kr per person</b>
<b>Rossini - Royal, Classic or Gold Caviar</b>	<b>750 kr per 50 g</b>
<b>Trout Roe with blinis and crème fraiche</b>	<b>225 kr each</b>
<b>Foie Gras with crackers and jam</b>	<b>225 kr per person</b>
<b>Beef tartare with lovage oil, red beets and pickles on rugbrød</b>	<b>125 kr each</b>
<b>Burrata with virgin olive oil and petit tomatoes</b>	<b>165 kr each</b>
<b>Reception Tapas from El Meson*</b>	<b>365 dkk per person min. 4</b>
<b>Banquet Tapas from El Meson*</b>	<b>465 dkk per person min. 4</b>
<b>Signature Menu from El Meson*</b>	<b>595 dkk per person min. 4</b>
<b>Luxury 3 course Menu from El Meson*</b>	<b>895 dkk per person min. 4</b>
<b>4 course dinner from Aamanns 1921**</b>	<b>1150 dkk per person min. 8</b>
<b>8 course dinner from Aamanns1921**</b>	<b>1350 dkk per person min. 8</b>
<b>7 course dinner from Mads Cortsen – Friday and Sat only</b> (Menu changes by season – enquire for details)	<b>950 dkk per person min. 2</b>

\*Description of El Meson options page down

\*\*Description of Aamans dinner page down

## Reception Menu (min. 4 people) 365 dkk

- Oliven
  - Friske grønne oliven
- Pan
  - Friskbagt brød
- Croquetas x2
  - El Meson's hjemmelavede kroketter
- Chorizo
  - Spansk krydret pølse
- Tortilla Espanola
  - Kartoffelomelet
- Nachos
  - Sprøde Nacho chips
- Datiles con bacon
  - Dadler i baconsvøb
- Jamón Ibérico
  - Spansk sortfodsskinke
- Salmon
  - Laks marineret i kaffe
- Surtido de queso
  - Blanding af manchego oste
- Escalivada
  - Røgfylde grøntsager
- Aioli
  - El Meson's hjemmelavet aioli

## Banquet Menu (min. 4 pax) 465 dkk

- Oliven
  - Friske grønne oliven
- Pan
  - Friskbagt brød
- Croquetas x2
  - El Meson's hjemmelavede kroketter
- Chorizo
  - Spansk krydret pølse
- Tortilla Espanola
  - Kartoffelomelet
- Nachos
  - Sprøde Nacho chips
- Datiles con bacon
  - Dabler i baconsvøb
- Jamón Ibérico
  - Spansk sortfodsskinke
- Salmon
  - Laks marineret i kaffe
- Albondigas
  - El Meson's hjemmelavede kødboller i svampesauce
- Gambas
  - Traditionelle rejer i hvidløg & chilli
- Surtido de queso
  - Blanding af manchego ost
- Mezcla del chef
  - Kokkens blanding, Kikærter, ærter, miniløg & tørrede bær
- Escalivada
  - Røgfylde grøntsager
- Aioli
  - El Meson's hjemmelavet aioli

## Signature Menu (min. 4 people) 595 dkk

### 1.Servering

- Tortilla Espanola
  - Spansk kartoffelomelet
- Datiles con Bacon
  - Dadler i baconsvøb
- Patatas Bravas
  - Friterede kartofler i bravas sauce
- Croquetas
  - El Meson's hjemmelavet krokket
- Pimientos Padron
  - Spanske Padron peber
- Chorizo
  - Spansk krydret pølse
- Aioli
  - El Meson's hjemmelavet aioli
- Romesco
  - Traditionel sauce, lavet af peberfrugt, mandler, hvidløg, olivenolie, eddike

### 2.Servering

- Kalvefillet med kikærte, ærter, miniløg & pebersauce  
Eller
- Dagens fisk med kikærte, ærter, miniløg

### 3.Servering

- Passionsfrugt semifreddo

## **Luxury 3 Courses Menu (min. 4 people) 895 dkk**

- **Langostino**
  - Grillede langostino rejer, med ærter, miniløg & escilavada
- **Ribeye**
  - Grillet Ribeye med kikærter, ærter, miniløg & pebersauce
- **Passionsfrugt Semifreddo**
  - Klassisk semifreddo med frisk passionsfrugt

## Description of the Aamanns 1921 Menus:

### **4 Courses: 1150 kr**

Menu consists of 2 starters, 1 main course and 1 dessert

*The menu includes bread and butter*

Squid, fennel, danish seaweed, mussels

Ravioli, braised oxtail, hazelnuts

Grilled Danish ribeye, black trumpet, fermented pepper sauce

Lemon Mousse, oranges, blood orange sorbet

### **8 Courses: 1350 kr**

Menu with 4 appetizers, 2 starters, 1 main course and 1 dessert

*The menu includes bread and butter*

Rye chips, sunflower seed hummus

Oysters, pear, chili

Endive, cod roe, chives

Croustad, lobster, pickled green tomato

Squid, fennel, danish seaweed, mussels

Ravioli, braised oxtail, hazelnuts

Grilled Danish ribeye, black trumpet, fermented pepper sauce

Lemon Mousse, oranges, blood orange sorbet

The menus are valid for 8-20 people.

Private dining must be booked at least 7 days in advance.

Latest cancellation is 7 days in advance.

After that, you can adjust by +/- 3 guests up to 3 days in advance.