

MENU – CHOOSE BETWEEN 5 MENUS

WALLMANS MENU

Wallmans signature soup

Cauliflower soup with chili and white chocolate, served with bread and browned butter

Starter

Slow-baked Jerusalem artichokes with a tasty bean dip, cranberry pesto, smoked ham and pickled red onions

Main course

Braised pork cheeks served with mustard pickled cabbage, mashed potatoes and a creamy broth flavored with IPA

Dessert

Violet Dream: Pie with violet panna cotta, topped with white chocolate mousse

VEGETARIAN MENU

Wallmans signature soup

Cauliflower soup with chili and white chocolate, served with bread and browned butter

Starter

Slow-baked Jerusalem artichokes with a tasty bean cream, cranberry pesto and celeriac filled with mushroom puree seasoned with black garlic

Main course

Vreta peas in a tasty broth of miso with a variety of mushrooms and a cured egg yolk

Dessert

Violet Dream: Pie with violet panna cotta

VEGAN MENU

Soup

Broccoli soup made from coconut milk, served with bread

Starter

Slow-baked Jerusalem artichokes with a tasty bean cream, cranberry pesto and celeriac filled with mushroom puree seasoned with black garlic

Main course

Vreta peas in a tasty broth of miso with a variety of mushrooms

Dessert

Violet Dream: Pie with violet panna cotta

BEEF TENDERLOIN MENU

(+ 85 DKK per person)

Wallmans signature soup

Cauliflower soup with chili and white chocolate, served with bread and browned butter

Starter

Slow-baked Jerusalem artichokes with a tasty bean dip, cranberry pesto, smoked ham and pickled red onions

Main course

Slices of beef tenderloin served on a bed of sautéed haricots verts and mushrooms, with a dip of roasted bell peppers and feta cheese. Accompanied by Pommes Anna and chimichurri

Dessert

Violet Dream: Pie with violet panna cotta, topped with white chocolate mousse

HALIBUT MENU

(+ 155 DKK per person)

Wallmans signature soup

Cauliflower soup with chili and white chocolate, served with bread and browned butter

Starter

Slow-baked Jerusalem artichokes with a tasty bean dip, cranberry pesto, smoked ham and pickled red onions

Main course

Oven-baked halibut with a smoked potato croquette, crispy bacon and a hollandaise sauce with a taste of the sea

Dessert

Violet Dream: Pie with violet panna cotta, topped with white chocolate mousse

EXPLANATIONS

Vreta peas:

Special Swedish pea with a more intense taste of peas than ordinary yellow split peas

Chimichurri:

A fresh, uncooked herb sauce originally from Argentina and Uruguay

Cured egg yolk:

Egg yolk stored in salt and sugar making it dried

Pommes Anna:

French potato cake: Potatoes cut into thin slices, baked in layers with butter, salt and pepper

SIDEORDERS*

Complement your meal with one or both of the following dishes:

Oysters & Champagne 189 DKK

2 oysters and 1 glass of Champagne

Cheese platter 135 DKK

Three kinds of cheese with marmalade and mixed biscuits

All prices are per person.

UPGRADE YOUR MENU*

Replace your starter, dessert or both with one of the following dishes:

Upgrade your starter 99 DKK

Beef Tartar

Upgrade your dessert 89 DKK

Homemade apple pie with cinnamon ice cream

All prices are per person.

Allergies, diabetes and other special requests for the menu must be given to us 1 week in advance. **SIDE ORDERS* and *UPGRADE YOUR MENU* must be ordered no later than the day before the show at 12 noon. Groups of more than 20 people only on request. Oysters must be ordered no later than 3 days in advance.

The menu and wine & drinks are valid from August 2024 - March 2025 (except November - December 2024). We take no liability for printing errors and minor changes.

Wallmans

WINE & DRINKS

SPARKLING WINE

Moscato d'Asti Fiocco di Vite - Italy	65 DKK / 399 DKK
Nitus Cava Brut - Spain	59 DKK / 359 DKK

CHAMPAGNE

Michel Dervin, Brut	135 DKK / 829 DKK
Moët & Chandon Champagne	1299 DKK
Moët & Chandon Champagne Magnum, 1,5 l	2499 DKK
Dom Pérignon Champagne	3300 DKK

WHITE WINE

House wine: Rooiberg Sauvignon Blanc - South Africa <i>Lively & fresh</i>	75 DKK / 349 DKK
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Tormaresca, Chardonnay - Italy <i>Classic & high quality</i>	529 DKK
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JB Riesling - Germany <i>Classic with some sweetness</i>	449 DKK
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CA Chardonnay, Organic - Spain <i>Rich, intense & powerful</i>	389 DKK
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Meyer Fonné, Pinot Blanc - France <i>Elegant & fresh</i>	489 DKK
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Sancerre les bouffants, Sauvignon Blanc, Organic - France <i>Dry, mineral & arch-classic</i>	849 DKK
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2022 Riesling Rangen, Grand Cru, Julien Schaal, Alsace	1200 DKK
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2022 Chassagne-Montrachet Blanc, Maison Joseph Drouhin	1700 DKK
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ROSÉ WINE

Décoré rosé, Cabernet Sauvignon - France <i>Floral & fresh</i>	75 DKK / 349 DKK
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Grande Courtade Rosé Organic, Cabernet Sauvignon, Merlot - France <i>Classic fruity, medium-bodied and fresh</i>	449 DKK
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New Age Rosé, Malbec, Merlot - Argentina <i>Light & sweet with flowers and light berries</i>	369 DKK
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RED WINE

House wine: Urbano, Merlot, Organic - Spain <i>Great fruitiness with sweet berry notes</i>	75 DKK / 349 DKK
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Ripasso Superiore D.O.C., Marseghina - Italy <i>Classic & fruity</i>	519 DKK
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CA Cabernet, Organic, IGP, Spain <i>Intense and robust with plenty of dark red berries</i>	389 DKK
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Foxglove Zinfandel - USA <i>Sweet fruit, big and powerful bouquet of dark red berries</i>	549 DKK
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Amarone D.O.C.G Marseghina - Italy <i>Enormous power & heavy fruit</i>	829 DKK
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Laforêt Joseph Drouhin, Pinot Noir - Bourgogne - France <i>Elegant & light</i>	669 DKK
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Côtes du Rhône Rouge, Organic, AOP - France <i>Red berries, undergrowth, and a lightly toasted note from oak</i>	479 DKK
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Barolo D.O.C.G Albe G.D. Varja - Italy <i>Intense fruit with classic light bitter notes</i>	929 DKK
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2021 Les Saffres Chateauf-neuf-du-Pape, Le Clos du Caillou - France	1500 DKK
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2019 Chateau Cos d'Estournel 2 cru classe - France	2400 DKK
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DESSERT WINE

Moscato d'Asti Fiocco di Vite - Italy	39 DKK / 399 DKK
Graham's The Tawny, Port - Portugal	65 DKK / 519 DKK

BEER

Carlsberg Pilsner 25 cl / 50 cl / Pitcher 1,8 l	39 DKK / 69 DKK / 229 DKK
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Tuborg Classic 25 cl / 50 cl / Pitcher 1,8 l	39 DKK / 69 DKK / 229 DKK
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1664 Blanc 25 cl / 50 cl / Pitcher 1,8 l	49 DKK / 89 DKK / 299 DKK
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Carlsberg Pilsner Profil, 33 cl bottle	50 DKK
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Brooklyn The Stonewall Inn IPA, 33 cl bottle	79 DKK
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Grimbergen Blonde, 33 cl bottle	79 DKK
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Grimbergen Double Ambrée, 33 cl bottle	79 DKK
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Erdinger Dunkel Weissbier, 50 cl bottle	99 DKK
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BEER BUCKET 399 DKK

2 bottles of Brooklyn The Stonewall Inn IPA
2 bottles of Grimbergen Blonde
2 bottles of Grimbergen Double Ambrée

CIDER

25 cl / 50 cl / Pitcher 1,8 l Somersby Apple	49 DKK / 89 DKK / 299 DKK
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RTD/BREEZER

Pineapple, 27,5 cl bottle	60 DKK
Lime, 27,5 cl bottle	60 DKK
Raspberry & Yuzu, 27,5 cl bottle	60 DKK

BREEZER BUCKET 299 DKK

2 bottles of Pineapple
2 bottles of Lime
2 bottles of Raspberry & Yuzu

LONG DRINKS 69 DKK 2 CL / 99 DKK 4 CL

Gin & Tonic, Rum & Coke, etc.

COCKTAILS FROM 119 DKK

Whiskey Sour, Gin Hass, etc.

COFFEE DRINKS 109 DKK 4 CL / 129 DKK 6 CL

Irish Coffee, Baileys Coffee, etc.

LIQUEUR FROM 19 DKK / CL

Liqueur, Whiskey, Cognac, etc.

ALCOHOL-FREE

Wine

Jacob's Creek UnVined, Riesling	299 DKK
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Jacob's Creek UnVined, Shiraz	299 DKK
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Beer

Carlsberg Nordic Pilsner 0,0%, 33 cl bottle	50 DKK
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Brooklyn Special Effects 0,4%, 33 cl bottle	79 DKK
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Soft drinks

25 cl / 50 cl / Pitcher 1,8 l Coca-Cola, Coca-Cola Zero, Sprite Zero, Fanta Orange, Schweppes Lemon	35 DKK / 55 DKK / 179 DKK
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Energy drink	45 DKK
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Red Bull, 0,25 cl

Coffee / Tea	29 DKK
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Water

Waseen Water, still or sparkling, 75 cl	39 DKK
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VALUE PACKAGES

Pre-order only

Coffee & Liqueur	93 DKK
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Pre-order coffee and house liqueur (4 cl)

- save more than 10%

Coffee & Cava	77 DKK
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Pre-order cava as aperitif and coffee for dessert

- save more than 10%

WINE PACKAGES FOR 2 PERSONS

Pre-order only

Basic wine package 659 DKK

2 glasses of Cava
1 bottle of CA Chardonnay or 1 bottle of CA Cabernet, Organic
1 bottle of water
2 glasses of dessert wine or house liqueur 4 cl
Coffee/Tea

De luxe wine package 889 DKK

2 glasses of Champagne
1 bottle of Meyer-Fonné or 1 bottle of Côtes du Rhône
1 bottle of water
2 glasses of dessert wine or house liqueur 4 cl
Coffee/Tea

Royal wine package 1299 DKK

2 glasses of Champagne
1 bottle of Sancerre eller 1 bottle of Amarone
1 bottle of water
2 glasses of dessert wine or luxury liqueur 4 cl
Coffee/Tea

AD LIBITUM PACKAGES

Pre-order only

White wine, red wine, draught beer (Carlsberg Pilsner and Tuborg Classic), soft drinks and coffee/tea unlimited from then the show starts until 9.30 pm. To be ordered for the whole group - min. 12 people.

Silver ad libitum 479 DKK

Rooiberg Sauvignon Blanc - South Africa
Urbano, Merlot, Organic - Spain

Silver ad libitum + 1 glass of dessert wine 509 DKK

Moscato d'Asti Fiocco di Vite - Italy

Gold ad libitum 519 DKK

CA Chardonnay, Organic - Spain
CA Cabernet, Organic, IGP - Spain

Gold ad libitum + 1 glass of dessert wine 549 DKK

Moscato d'Asti Fiocco di Vite - Italy