

MENU

WALLMANS MENU

Wallmans signature soup

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

Starter

Seared tuna on risoni salad with basil, served with avocado crème, topped with a mango-chili salsa and roasted corn

Main Course

Honey-glazed pork shank with green pepper sauce, herb-stewed potatoes, curry-pickled cabbage salad, and lightly pickled lingonberries

Dessert

Orange and cardamom brownie with white chocolate mousse, orange broken gel, and raspberry coulis

BEEF TENDERLOIN MENU + ADDITIONAL 85 DKK

Wallmans signature soup

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

Starter

Seared tuna on risoni salad with basil, served with avocado crème, topped with a mango-chili salsa and roasted corn

Main Course

Beef tenderloin with rosemary jus, potato cake with carrot and beetroot, Dijon crème, and fried capers

Dessert

Orange and cardamom brownie with white chocolate mousse, orange broken gel, and raspberry coulis

VEGAN MENU

Soup*

Broccoli soup with coconut milk, served with bread

Starter

Salt-baked celeriac on risoni salad with basil, served with avocado crème, topped with a mango-chili salsa and roasted corn

Main Course

Smoked cauliflower steak on fresh butter bean purée flavored with lemon and garlic, topped with chimichurri and crispy buckwheat

Dessert

Orange and cardamom brownie with orange mousse, orange broken gel, and raspberry coulis

COD MENU + ADDITIONAL 155 DKK

Wallmans signature soup

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

Starter

Seared tuna on risoni salad with basil, served with avocado crème, topped with a mango-chili salsa and roasted corn

Main Course

Cod loin roulade with potato fondant, asparagus, and pickled shallots, served with a white wine sauce flavored with parsley

Dessert

Orange and cardamom brownie with white chocolate mousse, orange broken gel, and raspberry coulis

SIDE ORDERS

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

Oysters & Champagne

2 oysters and 1 glass of Champagne

199 DKK

Cheese platter

Three kinds of cheese with marmalade and mixed biscuits

135 DKK

UPGRADE YOUR MENU

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

Upgrade your starter

Beef Tartare

99 DKK

Upgrade your dessert

Homemade apple pie with cinnamon ice cream

89 DKK

**It is possible to change the vegan soup to Wallmans signature soup - Choose the menu "Vegan with Wallmans soup" when ordering. Allergies, diabetes, or special requests must be given no later than 8 days before your visit. Groups of 25 or more only by request. Valid from August 2025 to June 2026 (excluding November and December). We take no liability for printing errors and minor changes. All prices are per person.*

DRINKS

SPARKLING WINE

Prosecco "Tor del Colle", Italy
Moscato "Cala del Mar", Spain

69 DKK / 399 DKK

65 DKK / 389 DKK

CHAMPAGNE

Philippe de Nantheuil Brut
"Esprit Nature G", Henri Giraud
Moët & Chandon, Brut Imperiale
Moët & Chandon, Brut Imperiale, Magnum 1,5 l
Krug "Grande Cuvée" – 172rd Edition

135 DKK / 829 DKK

1199 DKK

1499 DKK

2799 DKK

3699 DKK

WHITE WINE

Fresh & dry:

Trebbiano "Terre Cortesi", Moncaro, Marche, Italy
Lemon, sea salt, basil

79 DKK / 359 DKK



Sancerre "Le Merisiere", Jean Pabiot, Loire, France
Grape, peach, passion fruit

849 DKK

Chablis "Cellier du Valvan", Louis Jadot, Bourgogne, France
Apple, star fruit, minerals

869 DKK

Fruity & aromatic:

Riesling Dachs, Pfalz, Germany  
Green apples, lime, honey

449 DKK

Sauvignon Blanc "F de Fesles", Château de Fesles. Loire, France
Passion fruit, grape, honey

489 DKK

Chardonnay "Sensas", Languedoc-Roussillon, France
Apple, pineapple, butter

399 DKK

Intense & full-bodied:

Riesling Grossi Laüe, Famille Hugel, Alsace, France
Lemon, butter, petroleum

1389 DKK

Meursault "Les Forges", Domaine Prieur-Brunet, Bourgogne, France
Pineapple, vanilla, butter

1599 DKK

Pinot Grigio, Domini del Leone, Veneto, Italy 
Peach, lemon peel, almond

529 DKK

DRINKS

ROSÉ

Chiaretto Bardolino Rosé, Tommasi, Veneto, Italy

Cherry, plum, fig

79 DKK / 379 DKK

AIX Rosé, Provence, France

Green apples, herbs, currants

469 DKK

Sweet Rosé - White Zinfandel "Stone Peak", Californien, USA

Strawberry, peach, blueberry

399 DKK

RED WINE

Elegant & soft:

Sangiovese "Terre Cortesi", Moncaro, Marche, Italy



Cherry, herbs, balsamic vinegar

79 DKK / 359 DKK

Bourgogne Rouge, Pinot Noir, Louis Jadot, Bourgogne, France

Raspberry, mushroom, carnation

649 DKK

Barbera d'Asti Superiore, Alasia, Piemonte, Italy  

Blueberry, herbs, blackberry

479 DKK

Fruity & aromatic:

Ripasso Valpolicella "Il Sestante" Tommasi, Veneto, Italy

Fig, chocolate, cherry

549 DKK

Cabernet Sauvignon/Syrah "Sensas", Languedoc-Roussillon, France

Blackcurrant, spices, plum

399 DKK

Tempranillo "Viña Pomal" Rioja Reserva, Spain 

Blueberry, cedar wood, tobacco

529 DKK

Intense & full-bodied:

Châteauneuf-du-Pape "Granières", Chateau La Nerthe, Rhône, France 

Plum, herbs, almond

1149 DKK

Amarone della Valpolicella Classico, Tommasi, Veneto, Italy

Blackberry, black pepper, chocolate

849 DKK

Zinfandel "Diamond Collection", Francis Ford Coppola, Californien, USA

Blackcurrant, tobacco, cinnamon

729 DKK

SWEET WINE & PORT

Moscato "Cala del Mar", Spain

49 DKK / 389 DKK

Kings Tawny Port, Warre's

65 DKK / 489 DKK

Late Bottled Vintage Port, Warre's

749 DKK



DRINKS

BEER

Carlsberg Pilsner
25 cl / 50 cl / Pitcher 1,8 l

39 DKK / 69 DKK / 229 DKK

Tuborg Classic
25 cl / 50 cl / Pitcher 1,8 l

42 DKK / 75 DKK / 249 DKK

1664 Blanc
25 cl / 50 cl / Pitcher 1,8 l

49 DKK / 89 DKK / 299 DKK

Carlsberg Pilsner Profil
33 cl bottle

59 DKK

Brooklyn Stonewall IPA
33 cl bottle

79 DKK

Grimbergen Blonde
33 cl bottle

79 DKK

Grimbergen Double Ambrée
33 cl bottle

79 DKK

Erdinger Dunkel Weissbier
50 cl bottle

99 DKK

RTD / BREEZER

Pineapple / Passionfruit & Mango / Raspberry & Yuzu
27,5 cl bottle

60 DKK

CIDER

Sommersby Apple
25 cl / 50 cl / Pitcher 1,8 l

49 DKK / 89 DKK / 299 DKK

LONG DRINKS

Gin & Tonic, Rum & Coke, etc.

69 DKK 2 CL / 99 DKK 4 CL

COCKTAILS

Whiskey Sour, Gin Hass, etc.

FROM 119 DKK

DRINKS

COFFEE DRINKS

Irish coffee, coffee with Baileys, etc.

109 DKK 4 CL / 129 DKK 6 CL

LIQUEUR

Liqueurs, Whiskey, Cognac, etc.

FROM 20 DKK / CL

BUCKETS

Beer Bucket:

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

399 DKK

Breezer Bucket:



2 bottles of Pineapple
2 bottles of Passionfruit & Mango
2 bottles of Raspberry & Yuzu

299 DKK



DRINKS

MINDFUL DRINKING

Bubbles without alcohol:

Oddbird Blanc de blancs, 0,0%, Languedoc-Roussillon, France  	65 DKK / 369 DKK
Copenhagen Sparkling Tea "Blå", 0,0% Denmark	419 DKK
Arensbak "Effervescent Sparkling", 0,5% Denmark	75 DKK / 399 DKK

White wine & red wine without alcohol:

Sauvignon Blanc 0,0%, DiVin, Loire, France 	75 DKK / 349 DKK
Pinot Noir 0,0%, DiVin, Loire, France 	75 DKK / 349 DKK

Beer without alcohol:

Carlsberg Nordic Pilsner 0,0% 33 cl bottle	52 DKK
Brooklyn Special Effects 0,4% 33 cl bottle	79 DKK

SOFT DRINK

36 DKK / 57 DKK / 185 DKK

Coca-Cola, Coca-Cola Zero, Sprite Zero, Fanta Orange, Schweppes Lemon
25 cl / 50 cl / Pitcher 1,8 l

ENERGY DRINK

45 DKK

Red Bull / Red Bull Sugarfree
25 cl can

COFFEE / TEA

29 DKK

WATER

39 DKK

Waseen Water, still or sparkling
75 cl bottle

DRINKS – PACKAGES

AD LIBITUM PACKAGES

Pre-order only

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

Silver ad libitum

479 DKK

Trebbiano "Terre Cortesi", Moncaro, Marche, Italy
Sangiovese "Terre Cortesi", Moncaro, Marche, Italy

Silver ad libitum + 1 glass of dessert wine

519 DKK

Moscato "Cala del Mar", Spain

Gold ad libitum

519 DKK

Chardonnay "Sensas", Languedoc-Roussillon, France
Cabernet Sauvignon/Syrah "Sensas", Languedoc-Roussillon, France

Gold ad libitum + 1 glass of dessert wine

559 DKK

Moscato "Cala del Mar", Spain

VALUE PACKAGES

Pre-order only

Coffee & Liqueur

95 DKK

Pre-order coffee and house liqueur (4 cl)
- save more than 10%

Prosecco & coffee

85 DKK

Pre-order prosecco as aperitif and coffee for dessert
- save more than 10%

DRINKS – PACKAGES

WINE PACKAGES FOR 2 PERSONS

Pre-order only

Basic wine package

689 DKK

2 glasses of Prosecco

1 bottle of Chardonnay "Sensas", Languedoc-Roussillon **or**
Cabernet Sauvignon/Syrah "Sensas", Languedoc-Roussillon

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 Sauvignon Blanc "F de Fesles", Château de Fesles. Loire **or**
Barbera d'Asti Superiore, Alasia, Piemonte

1 bottle of water

2 glasses dessert wine **or** house liqueur 4 cl

Coffee / Tea

ROYAL wine package

1299 DKK

2 glasses of Champagne

1 bottle of Chablis "Cellier du Valvan", Louis Jadot, Bourgogne **or**
Sancerre "Le Merisiere", Jean Pabiot, Loire **or**

Amarone della Valpolicella Classico, Tommasi, Veneto

1 bottle of water

2 glasses of dessert wine **or** luxury liqueur 4 cl

Coffee / Tea