



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.

Mediterranean Olives	35 dkk
Mixed Nuts	25 dkk
Sea Salt Potato Chips	25 dkk
Charcuterie and Cheese platter	175 kr per person
Extra Bread	40 kr per person
Magnatum - Royal, Classic or Gold Caviar	750 kr per 50 g
Trout Roe with blinis and crème fraiche	225 kr each
Foie Gras with crackers and jam	225 kr per person
Rørt Egg and Truffle Salad on toasted rugbrød	95 kr each
Rørt Celery and Mushroom Salad (Vegan) on toasted rugbrød	95 kr each
Beef tartare with lovage oil, red beets and pickles on rugbrød	125 kr each
Burrata with virgin olive oil and petit tomatoes	125 kr each
Reception Tapas from El Meson*	325 dkk per person min. 4
Banquet Tapas from El Meson*	425 dkk per person min. 4
4 course dinner from Aamanns 1921**	1100 dkk per person min. 8
8 course dinner from Aamanns 1921**	1300 dkk per person min. 8

*Description of Tapas next down **Description of Aamanns dinner page down

Reception Menu El Meson (Min. 4 pax) 325 dkk

Husets friske oliven

Pan con tomate

Ristet brød med husets hjemmelavede tomat, peber og alioli

Croquetas de pollo

Husets hjemmelavede kyllingekroketter

Vegetar Croquetas

Husets hjemmelavede spinatkroketter

Tortilla Espanola

Spansk kartoffelomelet

Nachos con alioli

Sprøde spanske nachos med husets hjemmelavede alioli

Dátiles con bacon

Dadler i baconsvøb med portvinssauce

Pimientos Padrón

Små spanske peberfrugt

Jamón Ibérico

Spansk sortfodsskinke

Surtido de queso

Husets ostetallerken, blanding af: 2 forskellige Manchego ost

Banquet Menu (Min. 4 pax) 425 dkk

Samme som ovenfor – plus det følgende

Gambas a al ajillo

Husets hvidløgsrejer med chilli

Albondigas caseras

Husets hjemmelavede kødboller i tomat

Patatas Bravas

Dybstege kartofler med Bravas sauce & alioli

Description of the Aamanns 1921 Dinners

4 Courses: 1100- kr

Consisting of 2 starters, 1 main course and 1 dessert.

Menu Example

Sourdough bread, butter

Yellowtail tuna, pear, marinated Danish seaweed

Rye flour ravioli, chanterelles, sage

Danish beef ribeye, corn, ramson capers, pepper sauce, seasonal salad

Apple pie, browned butter, vanilla ice cream

8 Courses:1300-kr

Consisting of 4 snacks, 2 starters, 1 main course and 1 dessert.

Menu example

Sourdough bread, butter

Oysters, horseradish, dill

Pumpkin seed chips, smoked salmon taramasalata

Croustade, spiny lobster, piment d'Espelette

Kroket, potato, caramelized onions, guanciale

Yellowtail tuna, pear, marinated Danish seaweed

Ryme flour ravioli, chanterelles, sage

Danish beef ribeye, corn, ramson capers, pepper sauce

Apple pie, browned butter, vanilla ice cream

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.