

madklubben  
— ODENSE —

**CLASSIC MENU**

**- SNACKS -**

OYSTERS

chives, gruyere & herb dust

TATARE

croustade, gochujang & enoki

CHICKEN CHIPS

truffle & mascarpone

CHAMPAGNE, ANDRÉ CLOUET - GRAND CRU

**- STARTER -**

LOBSTER BISQUE

langoustine, kombucha, fennel, apple & herb

RIESLING 'MINERAL', DOMAINE WEHRLE - ALSACE

**- INTERMEDIATE COURSE -**

COD

mussel blanquette with tobiko & beetroot

CHABLIS, PASCAL BOUCHARD - BOURGOGNE

**- MAIN -**

BEEF TENDERLOIN

foie gras, truffle,  
mashed potatoes & madagascar peber sauce

CHÂTEAUNEUF-DU-PAPE, CHÂTEAU MAUCOIL - RHÔNE

**- DESSERT -**

CHOCOLATE & BANANA

banana, chocolate, hazelnut, cream & vanilla

MOSCATO D'ASTI, CASCINA PIAN D'OR - PIEMONTE

**800**

**WINE MENU**

**450**

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**VEGAN MENU**

**- SNACKS -**

TOFU

teriyaki, sesame & coriander

AVOKADO

waffle, gochujang & enoki

ROOT VEGETABLE CHIPS

truffle creme

CHAMPAGNE, ANDRÉ CLOUET - GRAND CRU

**- STARTER -**

CELERY

filo, thyme, kale & currants

RIESLING 'MINERAL', DOMAINE WEHRLE - ALSACE

**- INTERMEDIATE COURSE -**

TATARE

beetroot, dijon, horseradish, dill & malt

CHABLIS, PASCAL BOUCHARD - BOURGOGNE

**- MAIN -**

BYGOTTO

morels, porcini & truffle

CHÂTEAUNEUF-DU-PAPE, CHÂTEU MAUCOIL - RHÔNE

**- DESSERT -**

CHOCOLATE & BANANA

banana, chocolate, hazelnut, vegan cream & vanilla

MOSCATO D'ASTI, CASCINA PIAN D'OR - PIEMONTE

**650**

**WINE MENU**

**450**