SEAFOOD PLATTER

We often associate shellfish with sun and summer, but Nordic shellfish actually taste best during the winter season.The cold waters ensure slow growth, helping develop a unique sweetness and depth of flavor.

1ST SERVING

Today's oysters

Greenlandic peel-your-own shrimp

Salted scallops with toasted yeast mayonnaise

Brown crab claws with dill

Mixed green salads with crisp baby vegetables, herbs, and cultured cream

Sourdough bread made with Åland wheat, crème fraîche, herb mayonnaise, and grilled lemon

2ND SERVERING

Grilled Swedish langoustines served with fresh herbs

Lobsterdog – a "hot dog" made with Danish black lobster and brioche

795 DKK per person
Minimum 2 guests.
Must be ordered at least 24 hours prior to the visit.

BOOK HERE

ADD-ON

Caviar **350 DKK**
30g Baerii caviar from Antonius served with potato purée, crème fraîche, and waffles.

BEHIND THE CURTAINS

Imagine an evening where you have your own intimate booth overlooking the harbor and the city's sparkling lights. At Amélie, we invite you to a special experience for two – an evening of tranquility, presence, and gastronomy of the highest caliber.

Please note: For reservations of more than two guests, kindly contact us directly.

THE MENU

- 30 g of caviar served with Melba toast, crème fraîche, and chives
- Seafood platter for two featuring sustainably sourced seafood
- One bottle of Dom Pérignon Champagne
- Unlimited still or sparkling water
- Coffee and petit fours
- Price for two guests: DKK 5,000