



PILEREDET

SPRING 2026
19/3-23/5

ALLERGENS

G = Gluten, **S** = Shellfish, **E** = Egg, **F** = Fish, **P** = Peauts, **So** = Soy, **L** = Lactose, **N** = Nuts, **C** = Celery,
Sp = Mustard, **Se** = Sesame, **Su** = Sulfite, **Lu** = Lupine, **B** = Molluscs, **M** = Milk
All wines can contain sulfites.

ENGØ MENU

AMUSE BOUCHE

A taste of the season

x

TROUT TARTARE

Soy, cucumber, pickled red onion, ginger, tempura shiso and ramson emulsion

Recommended wine: Loersch Blauscheifer Riesling 2024

F,G(wheat),So

WHITE ASPARAGUS

Lemon butter, roe and samphire

Recommended wine: Dreissigacker Silvaner Trocken 2022

L,F,G(wheat)

VEAL CULOTTE

Zucchini, lemongremolata and red wine sauce with grilled paprika and capers

Recommended wine: Villa al Cortile Brunello di Montalcino 2019

L,G(wheat),Su

MARINATED ORANGE

Lemon curd, white chocolate- and orange cookies and buttermilk ice cream

Recommended wine: Il Falchetto Moscato d'Asti Tenuta del Fant 2023

L,G(wheat),E

Engø menu - 1 095,- per person
Recommended wine menu - 845,- per person

GOURMET MENU

AMUSE BOUCHE

A taste of the season

x

TROUT TARTARE

Soy, cucumber, pickled red onion, ginger, tempura shiso and ramson emulsion

Recommended wine: Loersch Blauscheifer Riesling 2024

F,G(wheat),So

SCALLOPS

Ajo blanco, olive oil, Marcona almonds and green apple

Recommended wine: Dominio do Bibeí Lalume 2023

B,N(almonds),Su

WHITE ASPARAGUS

Lemon butter, roe and samphire

Recommended wine: Dreissigacker Silvaner Trocken 2022

L,F,G(wheat)

ENGØ'S RAVIOLI

Crab, celery, orange beurre blanc and shellfish sabayon

Recommended wine: Dom. Laroche Chablis Premier Cru Les Vaudevey 2023

G(wheat),E,L,S,C

GRANITÉ

Passion fruit and pineapple

x

WAGYU A5

Zucchini and ponzu sauce

Recommended wine: Winter Geyersberg Riesling GG 2020

G(wheat),So

CHEESE CART

Selection of seasonal cheeses

Recommended wine: Riesling Spätlese, Champagne or port wine

L,G(wheat),N,Su

MARINATED ORANGE

Lemon curd, white chocolate- and orange cookies and buttermilk ice cream

Recommended wine: Il Falchetto Moscato d'Asti Tenuta del Fant 2023

L,G(wheat),E

Gourmet menu - 1 695,- per person
Recommended wine menu - 1 395,- per person