



COAST Presents
Kong Hans Kælder

CWCA RECEPTION

KONG HANS CANAPES

Champagne Mandois, Blanc de Noirs, 2015

DINNER IN COAST

1st COURSE

WHITE ASPARAGUS & SOY-LIME VINAIGRETTE

Martin & Anna Arndorfer, "Terrassen 1958", Gemischter Satz 2018, Kamptal, Austria

2nd COURSE

BLUEFIN TUNA TORO

Bone Marrow, Nasturtium Pesto, Spring Onion Custard, Green Crab Tuille

Soto Sake, Junmai Daiginjo

3rd COURSE

RED PRAWNS

Peas, Rhubarb, Ramps

Continuum, Sauvignon Blanc, Sentium, 2023, Mendocino, California

INTERMEZZO

Coconut Sorbet

4th COURSE

STUFFED QUAIL

Green Asparagus, Morels & Sauce Vin Jaune

Jean-Marc et Hughes Pavelot, "Project Zero", Savigny-Les-Beaune, 2018, Burgundy, France

DESSERT COURSE

CITRUS EN SURPRISE

Domaine Roulot, Le Citron