Tartare og langoustine with emulsion of yuzu and olive oil, tagliatelle ag langoustine jelly and shiso
- 2004 Scharzhoffberger kabinett Riesling, Egon Müller

Scallops 4 flavors:
Fennel lemon, Arugula onion, Coriandre green appel, Tarragon Madras Curry
- 2004 Auxey-Duresses, Domaine d'Auvenay

Rockpool
- Schumachers brændevin Havet for Noma

Vicentina's style ravioli
- NV Initial Blanc de blanc brut, Jacques Selosse

Bread and fat
- Nils Oscar India Pale Ale

Warm lobster salad Red current wine and beach herbs
- 2005 V.V des Blanderie, Anjou blanc, Marc Angeli

Lamb loin, potato noodles, mustard, crumbs, pretzel consommé
- 2002 Quinta Sardonia, Peter Sisseck

Radises stewed with sea bucktorn, unripe elderberries and poached deer
- 2000 Chateauneuf du Pape, Chateau Rayas

Cloudberries in different textures
- 2003 Cloudberry Golden, Grythyttan

"Gelinaz"

Wylie Dufresne	2001 Venus, Blanc de blanc brut nature, Grand cru, Agrapart
Massimo Bottura	2000 Clos de la Coulée de Serrant, Nicolas Joly
Josean Martinez	2006 Rosada, Can Rafols des Caus
Fulvio Pierangelini	2003 Capo Martino, Silvio Jermann
Kasper Kurdahl	1990 "S", Blanc de blanc brut, Salon
Inaki Aiziparte	2002 Grange des Peres Rouge
Petter Nilsson	2000 "Capalot" Barolo, Roberto Voerzio
Rene Redzepi	2004 Riesling auslese #10 Fritz Haag