

Chaîne des Rôtisseurs Denmark second event this year was a Soirée du Cuisine Française at Bistro Bohème in Copenhagen.

Per Thøstesen, Maître Rôtisseur, owner and chef hosted the beautiful dinner in the restaurant at Esplanaden.

Per is a well-known and respected name in Danish gastronomy with an impressive C.V. He got the prestigious title of “Kokkenes Kok” in 2015. The restaurant was in 2016 chosen as Bistro of the Year.

Aperitif

Crémant de Bourgogne (FRA)

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***Lightly salted salmon tartar served with lemon & herb mayonnaise,
cucumber, quail egg, shallots & rye bread chips***

Savon, Sauvignon Blanc (FRA)

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***Terrine of foie gras with duck confit & pistachio nuts flavored with calvados.
Served with prunes marinated in 1 year in Armagnac and brioche.***

Riesling Mosel Schloss Lieser (GER)

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***Baked pigeon served with Jerusalem artichoke puré, spinach, and sauce
gastric***

Burgenländer, Pittnauer (AUT)

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***White chocolate mousse with caramel flavored licorice, chocolate vermicelli
& sorbet of blood orange***

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La Bascula Casta Diva Moscatel (ESP), sponsored by Excellent Wine

Kaffe/te

Avec, sponsored by H.W. Larsen

Officier Maître Rôtisseur Thorbjørn Moy gave an appreciation of the menu and Echanson du Danemark and Sommelier Jens Steffen Hansen commented on the wines. Both were very positive and concluded a fantastic evening with a well-prepared dinner and wine pairing.

