



Chaîne des Rôtisseurs



Restaurant Bacchus, Odense

On the 20th of May 2017, Chaîne des Rôtisseurs du Danemark travelled to the island of Fionia and its capital - Odense. Following the trend all over Denmark, the gastronomic level has been rising, and more and more interesting venues are appearing.

Bacchus was founded in 2015 by Maitre Rôtisseur Stephane Libourel. He is a French chef (and pastry chef), with his gastronomic travels taking him to Aberdeen, London, Århus and finally Odense where he was recruited for the famous restaurant 'Under Lindetræet'. After 5 years he started his own restaurant. His style is very Traditional French – with the traditional dishes like Frog legs, Foie gras, Boeuf Bourguignon, Tarte Tatin etc. but adjusted to the seasonal commodity. He was nominated for Bistro of the Year 2016 only to be beaten by another Chaîne restaurant at the finish line. He continues to receive excellent reviews.

MENU

Snacks: Onion Pie in miniature, Dover sole roe, cheese croquette
Domaine Michaud, Rose Brut, Cremant de Loire, Loire Valley, France

-

Escargot à la Bourguignonne – Quail eggs
Chateau Du Chatelard 2014, Gamay, Fleurie, Beaujolais, France

-

Poached Dover sole - Champagne sauce - Pickled fennel
Fabrice Bertemés, Chardonnay & Pinot Noir, Premier Cru, Champagne, France

-

Guinea Fowl Variation - Chanterelle - Pea Cream - Mint - Caramelized onions
Martinelle Ventoux Magnum 2012, Grenache & Syrah, Rhone, France

-

Apple sorbet - Tarte Tatin - Fried pecans – Calvados cream
Chateau Du Coy 1996, Sauvignon Blanc & Sémillion, Sauternes, France

Prior the coffee and petit fours being served, Bailli Délégué Jørgen Krenk gave his appreciation of the dinner before the lineup of the entire staff. He could not find fault with any aspect of the menu as everything was made to perfection – and the wine pairing was excellent. He especially enjoyed the inclusion of 2 sparkling wines on the menu, the two variations of Guinea Fowl and the fried pecan nuts in the dessert, not to mention the incredible petit fours.

The staff was rewarded with the special 'Chaîne Brigade' pin reserved for the best kitchen and service brigades to the applause of the party.