



# New Year's Eve 2016

The menu is served in 4 heats to share by all at the table

Sashimi of salmon roasted with sesame oil, ginger & yuzu ponzu

Fresh spring roll with smoked mackerel, wasabi & kimchee

Fried gambas prawn with seaweed & garlic wasabi sauce

King crab salad with miso & caviar

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Tempura

Softshell crab, lobster, broccoli and mushrooms served with apple miso & kimchee mayo

Cabbage salad with mint & lime

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Steamed cod with black truffles, fried shiitake mushrooms & cauliflower puree

Rib eye with bok choy & beetroot. Served with brown butter sauce with chili, ginger and soy

Rice with black sesame

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Chocolate soufflé

Passion fruit sorbet

Glazed apple with nuts, crumble & miso

## WINE MENU

### Apéritif

locret-lauchaud 1er cru: chardonnay, pinot noir & pinot meunier- brut - nv - hautevillers

### Wines

prosa: meinklang - pinot noir - 2015 - burgenland - østrig

andreas tscheppe: andreas tscheppe - sauvignon blanc - 2014 steiemark - østrig

ranch 32: monterey - pinot noir - 2012 greenfield - california

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mineral water

coffee / the

**Price per person DKK. 1.350**

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