



madklubben

S T E A K

# NEW YEAR'S EVE 2016

APÉRITIF

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## LOBSTER & HERBS

AIRY LOBSTER SAUCE, TARRAGON EMULSION, SHRIMP CHIPS & CONFIT OF TOMATOES

- ROSÉ CHAMPAGNE. ANDRÉ CLOUET, GRAND CRU, BOUZY -

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## VEAL CARPACCIO

PORCINI CREAM, TRUFFLE PECORINO & BLACK SHALLOTS

- SILVERADO VINEYARDS, CARNEROS, CALIFORNIA -

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## DANISH BEEF TENDERLOIN

ROASTED TENDERLOIN FROM NORTHERN JUTLAND

CRISPY FRIES, SAVOY CABBAGE À LA FRANCAISE & SAUCE BEARNAISE

- CHAMBOLLE MUSIGNY. DOMAINES DES BEAUMONT, 'LES CHARDANNES' BURGUNDY -

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## CRUSHED CHOCOLATE CAKE WITH A PUREE OF PIGEON APPLES

CARAMELIZED WHITE CHOCOLATE & COGNAC ICE CREAM

- SAUTERNES. CHÂTEAU CANTEGRILL, BORDEAUX -

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COFFEE / TEA

PRICE PER PERSON  
DKK. 1.000