

BAZAAR

Classic New Year's menu

SNACKS

ibérico toast

with manchego and truffle cream
(Allergens: Gluten, egg, lactose)

crispy chicken skin

with caviar and chives
(Allergens: Egg)

MEZZE

flatbread

with olive oil and sea salt
(Allergens: Gluten)

bazaar's hummus

chickpea purée with baked tomato, chili, cilantro and sumac

baba ganoush

with garlic and lemon

falafel

crispy, fried falafels made on edamame beans with labneh and cucumber
(Allergens: Lactose)

ceviche

raw marinated cod, grilled lemon vinaigrette with green chili and cucumber
(Allergens: Egg)

FISH

roasted langoustine

with pickled tomato, carrot, vadouvan, piment and shellfish fumet
(Allergens: Shellfish, lactose, nuts)

MEAT

grilled beef tenderloin

with variation of celery, dukkah and pepper glaze with dates
(Allergens: Lactose, nuts)

SWEET

pistachio ice cream

with arabic mocha cream, pistachio crumble, sea salt and olive oil
(Allergens: Lactose, nuts)

- - - -

WINE MENU

welcome cocktail

2019 - vom vulkan, riesling trocken, **gut hermannsberg**, germany

2019 - chablis lér cru, vaillon, **christian moreau**, france

2016 - **san vicente**, rioja, spain

2002 - moscatel de setúbal, **bacalhõainhos**, portugal

new year's menu per person DKK 1.200

including wine menu and water with/without gas