

BAZAAR

Vegetarian New Year's menu

SNACKS & MEZZE

halloumi toast

with manchego and truffle cream served with 'chips and dip'
(Allergens: Gluten, lactose)

flatbread

with olive oil and sea salt
(Allergens: Gluten)

bazaar's hummus

chickpea purée with baked tomato, chili and sumac

baba ganoush

with garlic and lemon

falafel

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

ajo blanco

cold garlic soup with cucumber and cilantro
(Allergens: Lactose, nuts)

GREEN

salt baked celery

celery purée, hazelnuts from piedmont, grilled lemon vinaigrette and fresh truffle
(Allergens: Lactose, nuts, celery)

grilled carrots

baked tomatoes, carrot purée, piment and sauce on browned butter
(Allergens: Lactose)

SWEET

pistachio ice cream

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

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WINE MENU

welcome cocktail

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

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

2017 - gevrey-chambertin, domaine drouhin-laroze france

2002 - moscatel de setúbal, bacalhôainhos, portugal

new year's menu per person DKK 1.000

including wine menu and water with/without gas