

Madklubben

GRILL

CLASSIC NEW YEAR'S MENU

Menu 850 DKK/person // Wine menu 350 DKK/person

SNACKS

Caviar on butter fried blinis, citrus cream & chives

(Allergens: Gluten, egg, fish, lactose)

Beetroot, black currants & cream cheese

(Allergens: Lactose)

Crispy potato chips with smoked cod roe & apple

(Allergens: Egg, fish)

FIRST STARTER

RAW MARINATED SCALLOPS

Raw marinated scallops with warm yuzu hollandaise, crispy lettuce, salted cucumber, horseradish, toasted bread & dried herbs

(Allergens: Gluten, egg, lactose, mollusc)

SECOND STARTER

BEEF TARTARE

Stirred tartare of beef thighs, Karl Johan, beetroots, crispy rye, pickled mustard seeds & pickled brown beech mushrooms

(Allergens: Gluten, mustard)

WINE MENU

CHAMPAGNE

NV Brut Grande Reserve André Clouet

RED WINE

Bourgogne Rouge Pinot Noir, Faiveley

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Cabernet Sauvignon 'Heritage Col' DeLoach Vineyards

PORT WINE

10 Year Old Tawny Port Burmester

MAIN COURSE

CHATEAUBRIAND

Chateaubriand of beef tenderloin, grilled & glazed with black garlic & lemon thyme served with a half grilled lobster

(Allergens: Crustacean, lactose)

ADD-ONS

Potato purée with truffle butter & lemon zest

(Allergens: Lactose)

Grilled celery with dukkah & tahini

(Allergens: Egg, lactose, nuts, celery)

Crispy radicchio with pickled pears, walnuts, dill & sour cream

(Allergens: Lactose, nuts)

Truffle sauce made on beef, port wine & winter truffles

(Allergens: Lactose)

DESSERT

GÂTEAU MARCEL

Gâteau Marcel made on 66% Valrhona chocolate, salted caramel, cocoa crumble & passion fruit sorbet

(Allergens: Gluten, egg, lactose)