

Madklubben

GRILL

VEGETARIAN NEW YEAR'S MENU

Menu 800 DKK/person // Wine menu 350 DKK/person

SNACKS

Grilled mushrooms on crispy sourdough bread with pickled lingonberries (VG)

(Allergens: Gluten)

Ravioli of celery with lemon cream & fresh cress (VG)

(Allergens: Celery)

Crispy potato chips with Karl Johan mayo & mushroom dust (VG)

FIRST STARTER

JERUSALEM ARTICHOKES

Organic Jerusalem artichokes, hazelnut cream, herbs, salted almonds, apple vinaigrette & tarragon (VG)

(Allergens: Nuts)

SECOND STARTER

MUSHROOM BOUILLON

Mushroom bouillon made on fried and pickled mushrooms, creamy egg yolk, dried lingonberries & cress (V)

(Allergens: Egg)

WINE MENU

CHAMPAGNE

NV Brut Grande Reserve André Clouet

RED WINE

Bourgogne Rouge Pinot Noir, Faiveley

RED WINE

Cabernet Sauvignon 'Heritage Col' DeLoach Vineyards

PORT WINE

10 Year Old Tawny Port Burmester

MAIN COURSE

BAKED BEETROOTS

Baked beetroots with grilled onions, dried black currants & winter truffles (VG)

ADD-ONS

Potato purée with truffle & lemon zest (VG)

(Allergens: Lactose)

Grilled celery with chimichurri, pickled lemon & toasted hazelnuts (VG)

(Allergens: Nuts, celery)

Crispy lettuce with pickled pears, walnuts, dill & vinaigrette (VG)

(Allergens: Nuts)

Beetroot sauce made on reduced beetroot, black currants & truffle (VG)

DESSERT

CHOCOLATE MOUSSE

Mousse made on 66% Valrhona chocolate, salted caramel, cocoa crumble & passion fruit sorbet (V)

(Allergens: Gluten, egg, lactose)

VG = Vegan | V = Vegetarian

*All dishes are available vegan