

MADKLUBBEN ØSTERBRO

NEW YEAR'S MENU 800 // WINE MENU 250/400 // COCKTAIL MENU 300

SNACKS

OYSTERS

2 oysters served with two kinds of vinaigrette and lemon
(Allergens: Crustacean, sulfur dioxide, mollusc, alcohol)

PUFFED PORK

Puffed pork with vinegar and parsley dust
(Allergens: Sulfur dioxide, lupine)

CROQUET

Croquette of duck in panko with chervil emulsion
(Allergens: Gluten, egg, lactose)

FIRST STARTER

LOBSTER

Lobster with pickled enoki mushrooms, crispy tarragon
tapioca and lobster sauce
(Allergens: Gluten, crustacean, lactose)

SECOND STARTER

BAKED COD

Baked, salted cod with pumpkin purée, crispy cod skin, chervil
and browned butter with soy and chili
(Allergens: Fish, lactose)

MAIN COURSE

BEEF WELLINGTON

Beef wrapped in duxelles with truffle, celery cream, shiitake
mushrooms and truffle sauce
(Allergens: Gluten, egg, lactose, celery, mustard)
Add winter truffle +DKK 50

DESSERT

CHOCOLATE

Crispy chocolate base with white chocolate cream, chocolate
flakes and orange sorbet
(Allergens: Gluten, egg, lactose)

WINE MENU | 250

NV, BRUT, BLANC DE BLANCS

Charles Bailly, France

2019, CHARDONNAY

The Applicant, Valle Central, Chile

2020, RIESLING FEINHERB

S.A. Prüm, Mosel, Germany

2019, BARBERA D'ALBA

Giacomo Grimaldi, Piedmont, Italy

+ COFFEE

WINE MENU | 400

VEUVE CLICQUOT BRUT

Reims, France

2017, BOURGOGNE BLANC

Vincent Girardin, France

2020, RIESLING FEINHERB

S.A. Prüm, Mosel, Germany

2019, CHIANTI

Silvia Nardi, Tuscany, Italy

10 YEARS TAWNY

Fonseca, Portugal

+ COFFEE

COCKTAIL MENU | 300

OLIVETTO

NEGRONI

GOOD THYMES

ESPRESSO MARTINI