

BISTRO ROYAL

New Year's Menu

DKK 1350 per person incl. wine menu

THE CLASSIC

SNACKS

3 oysters with red onion vinaigrette

STARTER

Lobster bisque - with lobster tails, scallop, apples, salted almonds, green oil and herbs

MAIN COURSE

Tournedos - grilled tournedos with French fries, Winter carrots, shallots, choron sauce and green salad with vinaigrette

DESSERT

Chocolate fondant - warm chocolate fondant with vanilla ice cream and orange

PESCETARMENU

SNACKS

3 oysters with red onion vinaigrette

STARTER

Truffle risotto - risotto with truffle, winter mushrooms, roasted hazelnuts and fried sage

MAIN COURSE

New Year's cod - poached cod served with raw fried Brussels sprouts, kale and mussel blanquette. Served with salt-baked celeriac, Jerusalem artichokes and winter carrots

DESSERT

Tarte au citron - pie with lemon curd, vanilla ice cream and roasted Italian meringue

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WINE MENU

Blanc de Blanc, Charles Bailly

Sebastiani Chardonnay

Chablis, Burgundy

Ripasso, Villa Di Antane

Noble Semillon 'Botrytis Selection'