

B A Z A A R

New Year's Menu

Menu DKK 1400 per person incl. beverages

Green menu DKK 1300 per person incl. beverages

CLASSIC MENU

SNACK

Gastro unique caviar and Eastern states, cucumber, dill and coriander oil

MEZZE

Grilled flatbread with rosemary and garlic

Hummus with chili, coriander and smoked almonds

Anduja toast with manchego and truffle mayo

Falafel with yogurt and coriander

Chicken liver parfait with za'taar

STARTER

Roasted lobsters

Bisque of lobster and coconut, Carrot cream and vadouvan

MAIN COURSE

Grilled beef tenderloin with cauliflower, dukkah, pepper ice cream and truffle

DESSERT

Tonka bean ice cream with pickled figs and hazelnut nougatine

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GREEN MENU

SNACK

Artichoke with lemon mayo

MEZZE

Grilled flatbread with rosemary and garlic

Hummus with chili, coriander and smoked almonds

Manchego toast and truffle mayo

Baba ganush med za'taar

Falafel with labneh

Head salad with pistachio cream and grilled lemon

STARTER

Mushroom broth

Fried chanterelles, trumpet mushrooms and confit egg yolk

MAIN COURSE

Grilled flower meal with dukkah, pepper ice cream and truffle

DESSERT

Tonka bean ice cream with pickled figs and hazelnut nougatine

DRINK MENU & ADD-ON

Welcome cocktail

Riesling Trocken Vom Vulkan Gut Hermannsberg

Chablis 1. Cru Vaillon - Christian Moreau

Gevrey Chambertin - Domaine Drouhin-Laroze

Moscatel de Setúbal - Bacalhôa - Portugal

TOGO

Wreath cake and André Clouet champagne | DKK 375