



New Year's Menu

Menu DKK 850 per person

Vegetarian and vegan menu DKK 800 per person

Wine menu DKK 400 per person

CLASSIC MENU

SNACKS

Caviar - butter fried blinis, citrus cream and chives

Beetroot and blackcurrant - baked beetroot, dehydrated blackcurrant and goat fresh food

Chips - crispy potato flakes with smoked cod roe and apple

FIRST STARTER

Raw marinated scallops with warm yuzu hollandaise, crispy salads, salted cucumber, horseradish, toast and dried herbs

SECOND STARTER

Tartar - stir-fried tartar of beef thighs, Karl Johan cream, beetroot, crispy potato, pickled mustard seeds and pickled beech hats

MAIN COURSE

Cote de boeuf - 300 gr. Hook-ripened beef tenderloin on legs, grilled and glazed with lemon thyme and black garlic served with half, grilled black lobster

ADD-ONS

Mashed potatoes with truffle butter - salt-baked potatoes with truffle butter and lemon zest

Grilled celery glazed with smoked bbq, bacon, pickled lemon and cress

Radicchio - crispy radicchio, pickled pears, walnuts, dill and sour cream

Truffle sauce on beef, port wine and winter truffles

DESSERT

Chocolate and passion - velvety soft mousse of 70% Valrhona chocolate, salted caramel, cocoa crumble, fresh passion fruit sorbet and dried passion fruit



VEGETARIAN MENU

(VG = Vegan | V = Vegetarian)

SNACKS

Mushrooms (VG) - grilled mushrooms on crispy sourdough bread with pickled cranberries

Ravioli of celery and lemon (VG) - salt-baked celery with lemon cream and fresh cress

Chips (VG) - crispy potato chips with Karl Johan cream and mushroom dust

FIRST STARTER

Jerusalem artichoke carpaccio (VG) - organic Jerusalem artichokes, hazelnut mayo, fries salad, salted almonds, apple vinaigrette and tarragon

SECOND STARTER

Mushroom broth (V) - soup of fried and pickled mushrooms, creamy egg yolk, dried cranberries and cress

MAIN COURSE

Beetroot and truffle (VG) - baked beets, grilled onions, dried black currants and winter truffles

ADD-ONS

Potato puree with truffle (VG) - salt-baked potatoes with truffle and lemon peel

Grilled celery (VG) - glazed with smoked bbq, pickled lemon and cress

Radicchio (VG) - crispy radicchio, pickled pears, walnuts, dill and vinaigrette

Beetroot sauce (VG) - sauce on reduced beetroot juice, black currant and truffle

DESSERT

Chocolate and passion - mousse of 70% Valrhona chocolate, salted caramel, cocoa crumble, fresh passion fruit sorbet and dried passion fruit



VEGAN MENU

(VG = Vegan)

SNACKS

Mushrooms (VG) - grilled mushrooms on crispy sourdough bread with pickled cranberries

Ravioli of celery and lemon (VG) - salt-baked celery with lemon cream and fresh cress

Chips (VG) - crispy potato chips with Karl Johan cream and mushroom dust

FIRST STARTER

Jerusalem artichoke carpaccio (VG) - organic Jerusalem artichokes, hazelnut mayo, fries salad, salted almonds, apple vinaigrette and tarragon

SECOND STARTER

Mushroom broth (VG) - soup on fried and pickled mushrooms, creamy mushroom puree, dried cranberries and cress

MAIN COURSE

Beetroot and truffle (VG) - baked beets, grilled onions, dried black currants and winter truffles

ADD-ONS

Potato puree with truffle (VG) - salt-baked potatoes with truffle and lemon peel

Grilled celery (VG) - glazed with smoked bbq, pickled lemon and cress

Radicchio (VG) - crispy radicchio, pickled pears, walnuts, dill and vinaigrette

Beetroot sauce (VG) - sauce on reduced beetroot juice, black currant and truffle

DESSERT

Chocolate and passion (VG) - vegan mousse of 70% Valrhona chocolate, cocoa crumble, fresh passion fruit sorbet and dried passion fruit



DRINKS

Wine menu | DKK 400

BV Brut grande reserve André Clouet

Burgundy Red pinot noir, Faiveley

Le Volte dell Ornellaia

10 years old tawny port Burmester

Virgin menu (non-alcoholic) | DKK 250

Ginger Fever

Basil Smash

Arnold Palmer

Pomegranate Mojito