



New Year's Menu

DKK 1200 per person incl. wine menu

SNACKS

Spicy popcorn

Grilled tuna with soy and sesame topped with cilantro

Wontons filled with mushrooms and yuzu served with edamame beans and palate dressing

FIRST STARTER

Stirred lobster salad - with apple and pale celery. Served on a crispy waffle with Chinese radish, dill and mussel broth

Add-on | Caviar 10 grams + DKK 150

SECOND STARTER

Crispy Beef tail rilette

Served with parsley puree, tarragon oil and green herbs.

MAIN COURSE

Tournedos Rossini - beef medallion fried with butter, thyme and garlic on crispy croutons, foie gras, grated fresh truffle and madeira sauce. Add celery puree

Add-on | ½ lobster + DKK 100

DESSERT

Grill Gateau Marcel - dark chocolate base with white chocolate topped with dulce de leche mousse. In addition, madeira-poached pear and candied pumpkin seeds

WINE MENU

NV - Andre Clouet, "Grande Réserve", Grand Cru, Bouzy - France

2018 Sauvignon Blanc - Foley Family Wines 'Dashwood', Marlborough - NZ

2015 Pinot Noir - Ranch 32, Monterey, California - USA

2018 The Vanishing Shiraz - First Drop Wines, Barossa Valley - Australia

2015 Noble Semillon 'Boytrytis Selection' - Viu Manent, Colchauga - Chile