



# New Year's Menu

4 courses DKK 750 per person

4 vegetarian or vegan courses DKK 700 per person

Wine menu DKK 250/400 per person

## CLASSIC MENU

### SNACKS

Oysters – 1 French oysters with apple vinaigrette, salted gooseberries and yuzu-

Smoked halibut - on sourdough bread with lemon cream and seaweed

Chips - crispy potato flakes with smoked fresh cheese and pickled leeks

### FIRST STARTER

Salted New Year's cod

Line-caught cod with kefir lime mayo, crispy salads, daikon, and sauce on soy, lime and ginger

### SECOND STARTER

Crab bisque

Creamy soup on Danish crabs, compote on baked tomatoes, fennel, tender crab meat and sour cream

Give it extra love with poached king crab + DKK 75

### MAIN COURSE

Beef tenderloin

Beef tenderloin from Himmerland - with creamy Jerusalem artichokes, baked beets, dried black currants, fresh winter truffles and sauce on beef tails and browned butter. Mashed potatoes with truffle butter, lemon peel and sage

### DESSERT

Gateau marcel

Classic French mousse cake, 70% Valrhona chocolate, pre-cooked wild berries, caramel ice cream and New Year's crunch



## 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 and cress

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

### FIRST STARTER

Baked Jerusalem artichokes (V)

Organic Jerusalem artichokes, lemon mayo, crispy salads, fennel, and sauce on soy, lime and ginger

### SECOND STARTER

Mushrooms soup (V)

Soup of fried and pickled mushrooms, creamy egg yolk, dried cranberries and cress

### MAIN COURSE

Beetroot and truffle (V)

Grilled winter onions, baked beets, dried black currants, fresh winter truffles and sauce on beetroot juice and browned butter. Mashed potatoes with truffle butter, lemon peel and sage

### DESSERT

Gateau marcel

Classic French mousse cake, 70% Valrhona chocolate, pre-cooked wild berries, caramel ice cream and New Year's crunch



## VEGAN 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 and cress
- Chips (VG) - crispy potato chips with mushroom dust and porcini cream

### FIRST STARTER

- Baked Jerusalem Artichokes (VG)
- Organic Jerusalem artichokes, vegan lemon mayo, crispy salads, fennel and apple vinaigrette

### SECOND STARTER

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

### MAIN COURSE

- Beetroot and truffle (VG)
- Grilled winter onions, baked beets, dried black currants, fresh winter truffles and sauce on beetroot juice and truffle oil. Mashed potatoes with truffle, lemon peel and sage

### DESSERT

- Chocolate mousse (VG)
- Creamy chocolate mousse, 70% Valrhona chocolate, pre-cooked wild berries, berry sorbet and New Year's crunch



## DRINK MENUS

Glass champagne NV Brut Grande Reserve André Clouet | DKK 75

### WINE MENU | DKK 250

Sauvignon Blanc, Pelusas, Central Valley, Chile

Chardonnay/Colombard, Haut Flassac, Pays D'oc, France

Barbera d'Alba, Araldico, Piemonte, Italy

Moscato d'Asti, Vallebo, Piemonte, Italy

### WINE MENU | DKK 400

Riesling Feinherb, Fritz Haag, Mosel, Germany

Chardonnay, Sebastiani, Sonoma, Californien, USA

Barolo 'Undicicommuni', Arnold Rivera, Piemonte, Italy

Port, Feuerheerd's 10-year-old tawny, Porto, Portugal

### VIRGIN MENU | DKK 250

Non-alcoholic

Ginger Fever

Basil Smash

Arnold Palmer

Pomegranate Mojito