

New Year's Menu

4 courses DKK 600 per person

Wine menu DKK 250/400 per person

FIRST STARTER

Sweet sole a la crouton with lobster, fumé, roasted kale, shitake mushrooms and lemon zest

SECOND STARTER

Marbled cod, pickled green tomatoes, black tapioca chips, parsley mayo and Christmas salad

MAIN COURSE

Tornedos with lobster a l'américaine, leek flipped with shallots, parsley and browned butter, French fries with truffle, served with bordelaise sauce

DESSERT

Chocolate drops with pear mousse, poached pear, broken gel, creme anglaise, pear chips and chocolate branches

WINE MENU

Sebastiani Chardonnay

Chablis, Burgundy

Ripasso, Villa Di Antane

Noble Semillon 'Botrytis Selection