

# New Year's Menu

Menu DKK 800 per person

Wine menu DKK 250/400 per person

## SNACKS

Sun-dried eggs with yeast emulsion / Gougères with cream cheese / Nuts

## STARTER

Lobster bisque with lobster, apples, pickled mustard seeds and dill

Scallop terrine served with soy and lime sauce with browned butter and roasted hazelnuts

## MAIN COURSE

Beef Wellington with truffle sauce and celery cream. Add fried artichokes

Brioche waffle with chicken blanquette, comté and cress

## DESSERT

Plums in Madeira

## AFTER DINNER

Stuffed chocolates with caramel and wreath cake

## WINE MENU & ADD ON

Burgundy Blanc, Vincent Girardin

Leiser Castle, Thomas Haag

Chateauf-du-pape, Chateau Mont Redon

Tawny Port, Fonseca

## TO GO

A bottle of André Clouet champagne | DKK 350