

madklubben

VESTERBRO

New Year's Menu

Menu DKK 800 per person

Vegan menu DKK 750 per person

Wine menu DKK 250/400

CLASSIC MENU

SNACKS

Champagne au gratin oysters with tartar sauce and gruyere cheese

Stirred beef tartare with puffed rice, salted lemon, pickled onions and wild cress.

Blinis with trout roe, stirred sour cream, lemon and dill

FIRST STARTER

Rimed scallop - with yuzu cream, glass bowl, apple brunoise and fresh herbs

SECOND STARTER

Lobster bisque - creamy bisque with cognac, sour cream, fresh thyme, Jerusalem artichoke chips and herbal oil

Add-on | Danish lobster tail + DKK 100

MAIN COURSE

Beef tenderloin - Danish tournedos of tenderloin with raw pickled pears, confit celeriac, roasted onions and undercooked blackberries. Creamy potato, chanterelle sauce and fresh truffles -

Add-on | Danish lobster tail + DKK 100.

DESSERT

Dacquoise - dessert cake on hazelnut and mocha with 70% Valrhona chocolate cream, passion and pistachio

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VEGAN MENU

SNACKS

Vegan 'blini' with caviar and avocado

Stirred tartar on beets with puffed rice, salted lemon, pickled onions and wild cress

Grilled artichoke with chimichurri

FIRST STARTER

Jerusalem artichokes (VG) - organic Jerusalem artichokes, vegan yuzumayo, crispy salads, fennel, and apple vinaigrette

SECOND STARTER

Chanterelle soup (VG) - soup of fried and pickled mushrooms, dried cranberries and cress

MAIN COURSE

Salt-baked celeriac - salt-baked celery with cider pickled apples, roasted almonds, fried capers and sour almond milk

DESSERT

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

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DRINK MENUS

COCKTAIL MENU | DKK 300

Grape Spritz

Minty Lemonade

Rhubarb Bomb

Amaretto Sour

MOCKTAIL MENU (NON-ALCOHOLIC) | DKK 180

Passion Mojito (Passion fruit, lime and mango)

Ginger Smash (Ginger, lemon and elderflower)

Rhubarb rumble (Rhubarb, lime and tonic)

WINE MENU | DKK 250

Pinot Grigio, Castel Del Lago - Veneto, Italy

Chardonnay, Sebastiani - Sonoma, California, USA

Zinfandel, Seghesio family vineyards - Sonoma County, California, USA

Viu Manent Noble Semillon Botrytis Selection Colchagua

WINE MENU | DKK 400

Sauvignon Blanc Dashwood - Marlborough, New Zealand

Chablis, Jean Marc Brocard - Burgundy, France

Châteauneuf-du-Pape, Château Mont Redon - Rhône, France

Sauternes, Château Cantegril - Bordeaux, France