

New Year's Menu

Menu DKK 800 per person

Vinmenu DKK 250/400 per person

SNACKS

2 oysters served with 2 kinds of vinaigrette and lemon

Puffed pork with vinegar and parsley dust

Picked and breaded in panko with chervil emulsion

FIRST STARTER

Lobster - lobster quiche with pickled enokis mushrooms, crispy tarragon tapioca and lobster sauce

SECOND STARTER

Baked cod - baked salted cod with pumpkin puree, crispy cod skin, chervil and browned butter with soy and chili

MAIN COURSE

Steak wellington - wellington, duxelles with truffle, celery cream and shitake mushrooms and truffle sauce

Add-on | Winter truffle + DKK 50

DESSERT

Chocolate - crispy chocolate base with white chocolate cream, chocolate flakes and orange sorbet

madklubben ØSTERBRO

WINE MENUS

WINE MENU | DKK 250

NV, Brut, Blanc de Blanc, Charles Bailly, France
2019, Sauvignon Blanc, Pelusas Wines, Valle Central, Chile
2018, Chardonnay, Terrazas De Los Andes, Mendoza, Argentina
2018, Nebbiolo d'Alba 'Valmaggiore', Giacomo Grimaldi, Piedmont, Italy
Coffee

WINE MENU | DKK 400

NV, Brut, Veuve Cliquot 'Ponsardin', Reims, France
2017, Burgundy Blanc, Vincent Girardin, France
2014, Spätburgunder, Weingut Dr. Siemens, Germany
2014, Barolo, Giacomo Grimaldi, Piedmont, Italy
Coffee & 10 year old Tawny, Fonseca, Portugal

COCKTAILMENU | 300 kr.

French 75
Spicy mai tai
Good thymes
Olivetto

MOCKTAILMENU | 200 kr.

Solbær, rose, citron
Citron, mynte, ingefær
Citron, timian, danskvand