



New Year's Menu

Menu DKK 650 per person

Vegan menu DKK 600 per person

Vinmenu DKK 350 per person

CLASSIC MENU

FIRST STARTER

Veal carpaccio with fresh truffle, pine nuts, onion vinaigrette, parmesan and arugula

SECOND STARTER

Seafood risotto with scallop, lobster, scallops and gremolata

MAIN COURSE

“Bistecca Fiorentina” - T-bone steak with gnocchi, grilled artichokes, caramelized onions and truffle sauce. Add salad of radicchio, arugula, onion rings, vinaigrette and parmesan flakes

DESSERT

Dark, soft chocolate cake with burnt white chocolate, pickled blackberries, milk ice cream and Nutella sauce

VEGETARIAN MENU

FIRST STARTER

Carpaccio on blood orange with burrata, grilled zucchini and balsamic vinegar

SECOND STARTER

Mushroom risotto with truffle and hazelnuts

MAIN COURSE

Gnocchi with grilled artichokes, basil, broccoli and baked tomatoes

DESSERT

Dark, soft chocolate cake with burnt white chocolate, milk ice cream and Nutella sauce



VEGAN MENU

FIRST STARTER

Carpaccio on blood orange with grilled zucchini and balsamic vinegar

SECOND STARTER

Vegan risotto with mushrooms and hazelnuts

MAIN COURSE

Oricchiette pasta with grilled artichokes, basil, broccoli and baked tomatoes

DESSERT

Pear with dark chocolate, mint and sorbet

WINE MENU

Sebastiani Chardonnay

Sauvignon Blanc, Cloudy Bay

Le Difese, Tenuta San Guido

Marsala, Targa Riserva, Florio