

# NEW YEARS

## EVE MENU

---

### **Forret / Starter**

Cremet jomfruummerbisque med tempereret torsk & krydderurter

Creamy lobster bisque with tempered cod & herbs

### **Mellemret / Second Course**

Perlehøne med svampe & hyben

Guinea fowl with mushrooms & rose hips

### **Hovedret / Main Course**

Oksemedaljon, to slags løg, grov kartoffelmos, trøffelglace, grillet kål og tranebær

Beef medallion, variation of onions, chunky mashed potatoes, truffle glace, grilled cabbage & cranberries

### **Oste / Cheese**

Vesterhavssost, Münster rødkit med hindbær & syltede hasselnødder

Vesterhavs cheese, Münster rødkit cheese with raspberry & pickled hazelnuts

### **Dessert / Dessert**

Variation af chokolade med brombærkompot & knas

Variety of chocolate with blackberry compote & crunch

595,-

Pris pr. person | Price per person