

# NEW YEARS

## EVE MENU

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### **Forret / Starter**

Cremet jomfruhummerbisque 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

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## VEGETARMENU / VEGETARIAN MENU

### Forret / Starter

Appelsin-safran braiseret fennikel med quinoa, granatæble & tahinidressing

Lemon and saffron braised fennel with quinoa, pomegranate & tahini dressing

### Hovedret / Main Course

Knoldselleri på tre måder: Puré, sprødt & saltbagt serveret med puré af sort hvidløg, Karl Johan-sne & rødvinssauce

Celeriac cooked three ways: Puré, crispy & salt baked, served with black garlic puré, Penny Bun Mushroom powder & red wine sauce

### Dessert / Dessert

Mørk chokolademousse, vegansk marengs, Amarena-kirsebær & havrecumble

Dark chocolate mousse, vegan meringue, Amarena cherries & oat crumble

390,-

Pris pr. person | Price per person