

NYTÅRS MENU

NEW YEARS EVE 2017

ANKOMST MELLEM 18.30/19.00 – KL. 23.00

ARRIVAL AT 18:30/19:00 – 23:00

DKK 1050

2 SLAGS SNACKS TWO TYPES OF SNACK,
KALVEKROKET M. CHEDDAR &
PROFITEROL M. RØGET KARTOFFELCREME
VEAL CROQUETTE W. CHEDDAR &
PROFITEROL W. SMOKED POTATO CREAM

CEVICHE AF TORSK, BACON, LØG, BRUNET
SMØR SIFON, KÆRNEMÆLK/DILD SAUCE,
KARTOFFELCHIPS

COD CEVICHE, BACON, ONION, BROWNEED BUTTER
SIPHON, BUTTERMILK/DILL SAUCE, POTATO CHIPS

RIMMET KAMMUSLING, JORDSKOK,
SKORZONEROD, HØNSEBOUILLON
SALT AND SUGAR CURED SCALLOP, JERUSALEM
ARTICHOKE, SCORZONERA, CHICKEN STOCK

FOIE GRAS TERRIN, IBERICO GRIS, SYLTEDE
ROSINER I PORTER/SHERRY, FRISSÉ SALAT, TOAST
FOIE GRAS TERRINE, IBERIAN PIG, PICKLED
RAISINS IN STOUT/SHERRY, FRISEE SALAD, TOAST

HELSTEGT OKSEFILET, PERSILLERODSPURE,
PARMESAN, FRITERET GRØNKÅL, GLASKÅL
CRUDITÉ, ALE SAUCE
WHOLE ROASTED SIRLOIN STEAK, PARSLEY ROOT
PUREE, PARMESAN, DEEP FRIED CURLY KALE,
KOHLRABI CRUDITÉ, ALE SAUCE

RØGET BRIE, KVÆDE, KNÆKBRØD
SMOKED BRIE, QUINCE, CRISP BREAD

SORBET AF WEISSBIER, CHOKOLADEMOUSSE,
SPRØD BROWNIE, KARAMEL, YUSO
WEISSBIER SORBET, CHOCOLATE MOUSSE, CRISP
BROWNIE, CARAMEL, YUSO

HERTIL UDVALGT ØLMENU
MENU OF SELECTED BEERS
7X25 CL

TILMELDING VIA DINNER BOOKING
BOOK THROUGH DINNER BOOKING