

An identical menu must be pre-ordered for the whole table.
All indicated dishes are served, unless a choice is indicated



CHRISTMAS MENU

SNACKS

Beetroot falafel
smoked fresh cheese (L, V)

Gravadlax
dill dressing - apple -
horseradish - chervil

Crispy pork belly
spicy sauce - sesame - pickled red onion -
wasabi mayo - coriander

MAIN COURSE

Pan-fried duck’s breast
honey - lemon - orange

SIDE ORDERS

Salt-baked beetroot
balsamic vinegar - olive oil -
crispy quinoa - mizuna

Celery salad
sour cream - grape -
walnut - sorrel (L, N*)

Fried potatoes
garlic - rosemary - thyme

SAUCE

Duck sauce (L)

DESSERT

Ris á la mande
almonds - cherries (L, N*)

435

SHARING MENU

SNACKS

Danish organic stracciatella
radicchio - piment d'Espelette -
olive oil - red sorrel (L)

Gravadlax
dill dressing - apple -
horseradish - chervil

Beef carpaccio
hazelnuts - Vesterhavs-cheese -
green herbs - olive oil (L*, N*)

MAIN COURSE

Rib-eye
Uruguay - grain-fed

Short ribs
Korean BBQ - grilled lime

SIDE ORDERS

Broccoli
Goma dressing - spring onion -
chili - sesame (G, V)

Caesar salad
baby romaine - cabbage -
Gran cheese - croutons (G*, L)

Pommes frites

SAUCE

Béarnaise (V)

DESSERT

Caramel panna cotta
baked apple - crumble (L, G*)

445

OPTION MENU

SNACKS

Hummus
crispy chickpeas - chili - chimichurri (V)

Seared tuna
soy/lime - avocado - sesame - coriander

Crispy pork belly
spicy sauce - sesame - pickled red onion -
wasabi mayo - coriander

MAIN COURSE

Duck breast
honey - lemon - orange
Or

Rib-eye steak 275 gr.
Uruguay - grain-fed
Or

Beef tenderloin 220 gr.
Denmark - organic

SIDE ORDERS

Green beans
mustard vinaigrette - parsley - red onion (V)

Caesar salad
baby romaine - cabbage
Gran cheese - croutons (G*, L)

Pommes frites

SAUCE

Pepper sauce (L)
Béarnaise (V)

DESSERT

Caramel panna cotta
baked apple - crumble (L, G*)

435 (DUCK BREAST)

465 (RIB-EYE)

495 (TENDERLOIN)

DRINKS MENUS

DRINKS MENU 1

Wine menu – house choice
3 glasses

Water
Sparkling and still

Filter coffee

275,- PR.PERSON

DRINKS MENU 2

Apéritif

Wine menu – house choice
Served ad libitum during dinner

Water
Sparkling and still

395,- PR.PERSON

DRINKS MENU 3

Apéritif

Wine menu – house choice +
Served ad libitum during dinner

Water
Sparkling and still

Filter coffee

495,- PR.PERSON