

# madklubben

## KØBENHAVN

CLASSIC NEW YEAR'S MENU DKK 800

WINE MENU DKK 450

Buy your ticket for New Year's Eve via table reservation

### :: SNACKS

#### CHICKEN CHIPS

With airy siphon  
(Allergens: Egg, mustard)

#### QUAIL LEG

Confit quail leg with tarragon mayo  
(Allergens: Egg, mustard)

Champagne, André Clouet

### :: STARTER

#### LOBSTER BISQUE

With a half lobster, apple purée, pickled  
mustard seeds and dill  
(Allergens: Crustacean, mustard, alcohol)

Riesling, Les Pierriers

### :: MAIN COURSE

#### BEEF TENDERLOIN

Salt-baked celery, caramelized celeriac purée,  
truffle and red wine sauce  
(Allergens: Lactose, celery, alcohol)

Guidalberto, Tenuta San Guido

### :: CHEESE

#### TWO KINDS OF CHEESE

With proper garnish  
(Allergens: Gluten, lactose)

### :: DESSERT

#### NOUGAT MOUSSE

With pickled plums and crystalized  
white chocolate  
(Allergens: Lactose, nuts)

Port wine 10 years Tawny, Fonseca

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## KØBENHAVN

PESCETARIAN NEW YEARS MENU DKK 800

WINE MENU DKK 450

Buy your ticket for New Year's Eve via table reservation

### :: SNACKS

#### SALMON TARTARE

With toasted brioche, browned butter and soy  
(Allergens: Gluten, lactose)

#### CROUSTADES

With smoked cheese and trout roe  
(Allergens: Gluten, lactose)

Champagne, André Clouet

### :: STARTER

#### LOBSTER BISQUE

With a half lobster, apple purée, pickled  
mustard seeds and dill  
(Allergens: Crustacean, mustard, alcohol)

Riesling, Les Pierriers

### :: MAIN COURSE

#### COD

Pan-fried cod, caviar, tuscan kale,  
pickled onions and mustard sauce  
(Allergens: Lactose, mustard, mollusc)

Bourgogne Blanc, Clos Du Chateau

### :: CHEESE

#### TWO KINDS OF CHEESE

With proper garnish  
(Allergens: Gluten, lactose)

### :: DESSERT

#### LEMON SORBET

With pickled plums and crystalized,  
white chocolate  
(Allergens: Lactose, nuts)

Port wine 10 years Tawny, Fonseca