

BAZAAR

classic new year's menu

SNACKS

caviar

with fried roti and labneh
(allergens: gluten, garlic, lactose)

Cips and dip

Potato chips with a spicy feta dip
(allergens: lactose)

MEZZE

flatbread

with olive oil and sea salt
(allergens: gluten)

bazaar's hummus

chickpea purée with chili, nuts and sumac
(allergens: garlic, hazelnut, pistachio, almonds, sesame)

taramasalata

With piment d'espelette
(allergens: lactose)

falafel

fried falafels on edamame beans with labneh and coriander
(allergens: lactose)

tartare

With chili, fried chickpeas, and pimento aioli
(allergens: egg)

FISH

grilled langoustines

with lobster bisque, ras el hanout, coconut and garlic
(allergens: shellfish, lactose, garlic)

MEAT

rib eye

with pommes Anna, caramelized parsnip and demi glaze with long pepper
(allergens: lactose)

SWEET

pistachio ice cream

with arabic mocha cream, olive oil and sea salt
(allergens: lactose, nuts)

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WINE MENU

Welcome cocktail

Riesling trocken - Weingut wittmann - rheinhessen

Pouilly fuissé - tete de cuvee- château fuissé

Hochar - château musar - bekaa valley

moscatel de setúbal, bacalhõa vinhos, portugal

new year's menu per person DKK 1.200

incl. wine menu and sparkling/still water

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

BAZAAR

vegetarian new year's menu

SNACKS & MEZZE

fried roti

with labneh and baba ganoush
(allergens: garlic, gluten, lactose)

chips and dip

potato chips with a spicy feta dip
(allergens: lactose)

flatbread

with olive oil and sea salt
(allergens: gluten)

bazaar's hummus

chickpea purée with chili, nuts and sumac
(allergens: garlic, sesame hazelnut, almonds, pistachio)

Artichoke cream

with garlic and lemon
(allergens: garlic)

falafel

fried falafels on edamame bean with labneh and koriander
(allergens: lactose)

beetroot tartare

Goat cream cheese, roasted buckwheat and sumac
(allergens: lactose)

GREEN

Pommes Anna

garlic cream, browned butter and fried cabbage
(allergens: lactose)

Glazed parsnip

celery purée, hazelnuts and fresh truffle
(allergens: lactose, nuts)

SWEET

pistachio ice cream

with arabic mocha cream, pistachio crumble, sea salt and olive oil
(allergens: lactose, nuts)

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WINE MENU

welcome cocktail

Riesling trocken - Weingut wittmann - rheinhessen

Pouilly fuissé - tete de cuvee- château fuissé

Hochar - château musar - bekaa valley

moscatel de setúbal, bacalhõa vinhos, portugal

new year's menu per person DKK 1.000

incl. wine menu and sparkling/still water

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