

## WINE MENUS

### WINE MENU DKK 295

Sebastiani, Chardonnay, California, USA

Barbera d'Alba Terre del Barolo, Piemonte, Italy

Valpolicella, Ripasso, Villa Antané, Italy

10 Years Old Tawny Port, Feuerheerd's

### WINE MENU DKK 450

Vincent Girardin, Meursault, France

Barbera d'Alba Terre del Barolo Piemonte, Italy

Hacienda Monasterio, Peter Sisseck, Ribera del Duero, Spanien

10 Years Old Tawny Port, Feuerheerd's



## CLASSIC NEW YEAR'S MENU

### SNACKS

Oysters with classic garniture

*(Allergener: Mollusc)*

Croquet on gruyère & herbs with pepper mayo

*(Allergener: Lactose, gluten, egg)*

Crostini with crab & dill

*(Allergens: Shellfish, lactose, gluten, egg)*

### FIRST STARTER

Lobster bisque with salted scallop, pickled green apples, dill oil & croutons

*(Allergens: Shellfish, lactose, gluten)*

### SECOND STARTER

Steak tartare, manzanilla olives, roasted pistachios, piment d'espelette, radicchio & citrus mayo

*(Allergens: Meat, egg, nuts)*

### MAIN COURSE

Steak au poivre - Pepper steak on beef tenderloin, pommes dauphinoise,

madeira sauce & roasted mushrooms

*(Allergens: Meat, Lactose)*

### DESSERT

Chocolate mousse with caramel ice cream, pickled blackberries & nougatine

*(Allergens: Lactose, egg, nuts)*

DKK 800

## WINE MENUS

### WINE MENU DKK 295

Sebastiani, Chardonnay, California, USA

Barbera d'Alba Terre del Barolo, Piemonte, Italy

Valpolicella, Ripasso, Villa Antané, Italy

10 Years Old Tawny Port, Feuerheerd's

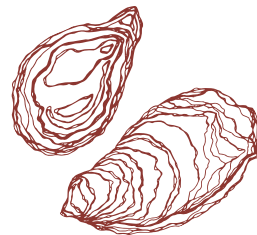
### WINE MENU DKK 450

Vincent Girardin, Meursault, France

Barbera d'Alba Terre del Barolo Piemonte, Italy

Hacienda Monasterio, Peter Sisseck, Ribera del Duero, Spanien

10 Years Old Tawny Port, Feuerheerd's



## VEGETARIAN NEW YEAR'S MENU

### SNACKS

Manzanilla olives with garlic & lemon

Croquet on gruyère & herbs with pepper mayo  
*(Allergens: Lactose, gluten, egg)*

Fried cauliflower with salted yogurt  
*(Allergens: Lactose, gluten, egg)*

### FIRST STARTER

Porcini mushroom soup with pickled beech mushrooms & croutons  
*(Allergens: Lactose, gluten)*

### SECOND STARTER

Beetroot tartare with goat cheese cream, pistachios & pomegranate  
*(Allergens: Nuts, lactose)*

### MAIN COURSE

Celery steak au poivre - pepper steak on celery, pommes dauphinoise,  
roasted mushrooms & madeira sauce  
*(Allergens: Nuts, lactose)*

### DESSERT

Chocolate mousse with caramel ice cream, pickled blackberries & salted nougatine  
*(Allergens: Lactose, egg, nuts)*

DKK 800