

# GRILL

## ÅBOULEVARDEN

### CLASSIC NEW YEAR'S MENU

#### snacks

fried oysters, oyster cream, apple

(allergens: gluten, egg, mollusc)

crispy potato, smoked cod roe, cucumber

(allergen: egg, lactose)

salted "æbleskive", pork, truffle

(allergens: gluten, lactose, egg)

#### bread

freshly baked bread with butter

(allergens: lactose, gluten)

#### starter

butter-baked cod, burned apple, mussel sauce, smoked onions, caviar

(allergens: lactose, egg)

#### middle course

langustine, lobster hollandaise, pickled tomatoes, fennel

(allergens: egg, gluten)

#### main course

chateaubriang – grilled beef tenderloin, smoked bone marrow, pickled mushrooms, truffle

(allergens: lactose)

#### sides

truffle sauce, parsley

(allergens: lactose)

potato cream, smoked fresh cheese, lemon zest

(allergens: lactose)

hay-baked celery, browned butter, hazelnuts

(allergens: lactose, nuts)

#### dessert

chocolate tart, hazelnut ice cream, cherry, sea salt

(allergens: lactose, egg, gluten, nuts)

*dkk 850*

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## ÅBOULEVARDEN

### VEGETARIAN NEW YEAR'S MENU

#### snacks

crustade, parsley creme, grilled cucumber, dill

(allergens: gluten)

crispy potato, smoked fresh cheese, cucumber

(allergens: egg, lactose)

croquette, mushrooms, truffle, lingonberries

(allergens: lactose)

#### bread

freshly baked bread with butter

(allergens: lactose, gluten)

#### starter

grilled jerusalem artichokes, smoked hollandaise, apple, cress

(allergens: lactose, egg)

#### middle course

mushroom bouillon, pickled mushrooms, egg yolk, thyme, fried bread

(allergens: lactose, gluten)

#### main course

celariac, miso, roasted tuscan kale, grilled winter onions, pickled lingonberries, truffle

(allergens: lactose, nuts, gluten)

#### sides

truffle sauce, parsley

(allergens: lactose)

potato cream, smoked fresh cheese, lemon zest

(allergens: lactose)

hay-baked celery, browned butter, hazelnuts

(allergens: lactose, nuts)

#### dessert

chocolate tart, hazelnut ice cream, cherry, sea salt

(allergens: lactose, egg, gluten, nuts)

*dkk 850*

*\*all dishes can be made vegan*

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## ÅBOULEVARDEN

### DRINKS MENU

#### wine menu 1

verdejo, basa rueda, telmo rodriguez, rueda, spain  
riesling 'essence' halbtrocken, s.a. prüm, mosel, germany  
ripasso costa regale, cantine lenotti, veneto, italy  
ruby port, fonseca, porto, portugal

*dkk 350*

#### wine menu 2

champagne grand cru, andré clouet, champagne, france  
chablis, pascal bouchard, burgundy, france  
riesling 'homage a louise', dr. bürkin-wolff, pfalz, germany  
barolo, terre del barolo, piemonte, italy  
ruby port, fonseca, porto, portugal

*dkk 550*

#### virgin menu

*(non-alcoholic)*

raspberry kiss - raspberry, lemon, tonic, mint  
apple bottom ginger - apple, passion fruit, ginger  
arnold palmer - black ice tea, lemonade, lemon  
barb 'n' cran - rhubarb, cranberry, lime

*dkk 250*