



## THE CONCEPT

1. At Food Club there is plenty of everything - except for food waste.
2. There is always something for every taste. Both meat, fish and vegetarian. The main essence is vegetables.
3. Book a table. Everything is included - also drinks.

## NEW YEAR'S EVE

1. seat 600 DKK/person (arrival 17.00-17.45)
2. seat 800 DKK/person (arrival 19.15-20.00)

Children under 6 years = free | Children between 6-11 years = 250 DKK

SCROLL TO SEE THE MENU



## COLD DISHES

### FRESHLY BAKED BREAD (VG)

With herbs & sea salt

### CEVICHE OF WHITE FISH

Lime, cilantro, chili & mango

### BEEF TARTARE

Truffle mayo, pickled mushrooms, radicchio & 'Vesterhav' cheese

*Lactose, egg*

### COD SALAD

Horseradish cream, salted cucumber & pickled mustard seeds

*Lactose, mustard*

### CURED HAM

Baked figs & balsamico

### CÆSAR SALAD

Romaine, anchovies, croutons, parmesan & caesar dressing

*Egg, gluten, fish, lactose*

### WALDORF SALAD (V)

Celariac, apple, roasted walnuts, cream & chervil

*Lactose, nuts*

### ASIAN NOODLE SALAD (V)

Cabbage, peanuts, chili, thai basil & ponzu dressing

*Peanuts, soya, sesame*

### GRILLED ZUCCHINI SALAD (V)

Garlic confit, parsley, cheese & roasted pine nuts

*Lactose*

### MARROCCAN SALAD (V)

Fried chickpeas, sumak, cumin, grilled onion & mint

*Gluten*

### WHEAT KERNEL SALAD (V)

Salted lemon, cucumber, dill & green beans

*Gluten*

### SALT BAKED BEETS (V)

Figs, ricotta, roasted sunflower seeds & reduced balsamico

*Lactose*

## HOT DISHES

### GRILLET BEEF

Herb crust & baked winter onions

*Lactose*

### FRITED NEW YEAR'S COD

Baked tomato & lobster tatarsauce

*Shellfish, egg*

### CHICKEN THIGHS

Pickled blueberries, fried mushrooms & truffle

*Lactose*

### GRILLED LANGOUSTINES

Parsley butter

*Lactose, shellfish*

### STEWED JERUSALEM ARTICHOKE (V)

Truffle butter

*Lactose*

### CRISPY POMMES ANNA (V)

Herb salt

*Lactose*

### ROASTED & GLAZED PARSLEY ROOTS (V)

Hazelnuts

*Nuts*

### SALT BAKED CELARIAC (V)

Tuscan kale, miso & apple

*Soya*

## SAUCER & DIPS

Bearnaismayo (V)

Truffle sauce

Hummus (VG)

Haydari (V)

Herb sauce

## DESSERTER

Jacob & Jakob softice

Chocolate mousse with berries & sea salt

'Kransekage'

Sauces & toppings

## DRINKS

Coca Cola & Cola Zero

Sodas from Frem

Tuborg Grøn (draft)

Carlsberg Nordic 0,0%

Lemonade of the day

Rosé - White wine - Red wine

Vegetarian (V), Vegan (VG)

Allergies? Ask our chef, who will guide you safely through our buffet.

Credit card fee: Commercial cards issued within or outside of EU/EEA and private cards issued outside EU/EEA will be charged a fee.

All transactions on American Express cards are surcharged.