



New years menu

SNACKS

Bodega bread

with ripped butter
(Gluten)

Bikini toast

with iberico & truffle
(Gluten, egg, lactose, garlic, mushrooms)

Taramasalata

with smoked paprika & croutons
(Gluten, lactose)

Croquettes

of beef, sherry & piment
(Gluten, lactose)

Crudité

of fresh & pickled vegetables with aioli
(Egg, garlic)

FISH

Roasted Turbot

with mussels, onion & caviar
(Lactose, shellfish, garlic)

MEAT

Rib Eye

with salt-baked celery & pepper sauce
(Lactose, mushrooms, garlic)

Pommes Puré

with winter truffle & hazelnuts
(Lactose, mushrooms, nuts)

SWEETS

Vanilla ice cream

with pickled berries, olive oil & citrus herbs
(Lactose)

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Drink menu

Spicy Tommys: Chili inf. Tequila, Agave, Lime & Salt
Godello, Louro 2022, Rafael Palacios, Valdeorras
Pouilly-Fuissé, Chr. Beauregaard 2016 Les Insarts, Bourgogne
PSI 2020, Peter Sisseck - Ribera del Duero
Olivetto: Vodka, Vaniljelikør, Citron, Sukker & Olivenolie

New years menu pr. person 750 kr.

Drink menu 550,-

Buy your ticket for New Years' Eve via table reservation