

CLASSIC MENU

- SNACKS -

TATARE

WITH GOMA, ROLLED IN SHISO LEAVES, WASABI DUST AND WATERCRESS
(ALLERGENS: LACTOSE)

CHICKEN MOUSSE

WITH PICKLED CUCUMBER MAYO, RYE BREAD CRISPS,
RADISH AND WATERCRESS
(ALLERGENS: GLUTEN, LACTOSE, EGG)

CHAMPAGNE, ANDRÉ CLOUET, GRAND CRU

- STARTER -

SHELLFISH BISQUE

PICKLED BLACK SALSIFY, SEARED SCALLOPS, KAFIR OIL AND APPLE
(ALLERGENS: MOLLUSCA, LACTOSE, SHELLFISH)

RIESLING 'ESSENCE', MOSEL, GERMANY

- MIDDLE COURSE -

TURBOT TOAST

WITH CHIVES MAYO, PICKLED AND GRILLED ARTICHOKEs, DILL AND DILL OIL
(ALLERGENS: LACTOSE, FISH, GLUTEN)

CHABLIS, BOURGOGNE, FRANCE

- MAIN COURSE -

BEEF TENDERLOIN

GRILLED TENDERLOIN WITH THYME AND GARLIC, ROASTED SERRANO CRUMBLE,
SPRING ONION AND PETIT CARROT, POMMES ANNA WITH DANISH
"VESTERHAVSOST", ROSEMARY AND SAUCE DIABLE

(ALLERGENS: GLUTEN, LACTOSE, EGG)

CHÂTEAUNEUF-DU-PAPE, RHÔNE, FRANCE

- DESSERT -

CHOCOLATE-/ORANGE SWISS ROLL

WITH CRISPY CHOCOLATE, SALTY CARAMELIZED PEANUTS,
VANILLA ICE CREAM AND RUM FOAM

(ALLERGENS: EGG, LACTOSE, NUTS)

MOSCATO D'ASTI, PIEMONTE

NEW YEAR'S MENU DKK 750

WINE MENU DKK 450

madklubben
Esbjerg

VEGETARIAN MENU

- SNACKS -

RICOTTA

WCREAM ON RICOTTA WITH BASIL, WATERCRESS AND LEMON,
ROLLED IN SHISO LEAVES WITH WATERCRESS

(ALLERGENS: LACTOSE)

SOURDOUGH BREAD

CSOURDOUGH BREAD WITH TRUFFLE BUTTER AND PENNY BUN DUST

(ALLERGENS: GLUTEN, LACTOSE, EGG)

CHAMPAGNE, ANDRÉ CLOUET, GRAND CRU

- STARTER -

CARROT BISQUE

WITH PICKLED BLACK SALSIFY, CONFITS AND GRILLED JERUSALEM
ARTICHOKES, KAFIR OIL AND APPLE

(ALLERGENS:)

PINOT GRIGIO, VENETO, ITALY

- MIDDLE COURSE -

PORTOBELLO TOAST

WITH CHIVES MAYO, PICKLED AND GRILLED ARTICHOKES, DILL AND DILL OIL

(ALLERGENS: LACTOSE, GLUTEN)

CHABLIS, BOURGOGNE, FRANCE

- MAIN COURSE -

COGNAC GLAZED BEETROOT

WITH CHOPPED THYME, ROASTED KING TRUMPET MUSHROOM, CARROTS AND
SPRING ONION, POMMES ANNA WITH DANISH 'VESTERHAVSOST',
ROSEMARY AND BEETROOT GASTRIQUE

(ALLERGENS: LACTOSE)

CHÂTEAUNEUF-DU-PAPE, RHÔNE, FRANCE

- DESSERT -

CHOCOLATE-/ORANGE SWISS ROLL

WITH CRISPY CHOCOLATE, SALTY CARAMELIZED PEANUTS,
VANILLA ICE CREAM AND RUM FOAM

(ALLERGENS: LACTOSE, EGG, NUTS)

MOSCATO D'ASTI, PIEMONTE

NEW YEAR'S MENU DKK 550

WINE MENU DKK 450

madklubben
Esbjerg