

New Year's menu

SNACKS

Puffed tapioca chips with truffle mayo

SKAGEN ham

ANDALUSIAN OLIVES with lemon zest and rosemary

LYNGBY BREAD with whipped butter and sea salt

First starter

Scallops with passion fruit ponzu, daikon, cucumber and coriander

Second starter

BAKED COD with Hokkaido pumpkin, kale, watercress and lobster blanquette

Main course

Tournedos of beef tenderloin with Pommes Anna, Jerusalem artichokes, chervil and truffle sauce

DESSERT

Salted caramel ice cream white chocolate foam, Bounty, cookie dough crumble, mocha oil

800

Add a glass of bubbles to your snacks **Champagne**

NV Brut Grande Reserve André Clouet

+ 95

wine menu 1

SANCERRE

Joseph Mellot, Loire, france

Chablis

DAmpt frères, Bourgogne, france

Cabernet sauvignon

Le roi, Deloach, california

White Port

Fonseca, Gaia, Portugal

425

Wine menu 2

Sauvignon Blanc/Verdejo

Aderum, Spain

Chardonnay Sebastiani

California, USA

Fancy Sangiovese

Fancy Wine Co., italia

Noble semillion

Viu Manent, Valle de Colchagua, Chile

300