

GRILL

PILESTRÆDE

CLASSIC NEW YEAR'S MENU

snacks

mushroom arancini with truffle mayo
croustade with gin-cured salmon, beetroot, & horse radish cream
- nv andré clouet grand reserve - brut, grand cru, champagne, france

first starter (v)

mushroom voul-au-vent
mushrooms ala creme, pickled red onions, & danish cheese
(Allergens: gluten, egg, lactose)
- riesling 'essence' - halbtrocken - s.a. prüm, mosel, germany

second starter

"new year's cod"
parsley cream, artichoke chips, & blanquette
(Allergens: lactose, egg, pork)
- chablis - jean-marc brocard, bourgogne, france

main course

tournedos rossini
duck liver, crouton fried in butter, truffle sauce, & rösti
(Allergens: alcohol, lactose)
chianti classico riserva- tenuta de lilliano, toscana, italy

dessert

gateau marcel
cherries & vanilla ice cream
(Allergens: gluten, nuts, lactose)
- tawny port- feuerheerd's, portugal

1.250 dkk.

Buy your ticket for new year's eve via our table reservation.

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PESCATARIAN NEW YEAR'S MENU

snacks

mushroom arancini with truffle mayo
croustade with gin-cured salmon, beetroot, & horse radish cream
- nv andré clouet grand reserve - brut, grand cru, champagne, france

first starter (v)

beetroot tatare
goat cheese cream, fried buckwheat, olive oil, & watercress
(Allergens: gluten, egg, nuts)
- grüner veltliner 'von eckhof' - weingut ecker, niederösterreich, austria

second starter

"new year's cod"
parsley cream, artichoke chips, & blanquette
(Allergens: lactose, egg, pork)
- chablis - jean-marc brocard, bourgogne, france

main course

grilled halibut
celery puré, crouton fried in butter, mussel fumet, & rösti
(Allergens: crustacean, nuts)
chianti classico riserva- tenuta de lilliano, toscana, italy
- Sauvignon Blanc - Cloudy Bay, Marlborough, New Zealand

dessert

gateau marcel
cherries & vanilla ice cream
(Allergens: gluten, nuts, lactose)
- tawny port- feuerheerd's, portugal

1.250 dkk.

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VEGETARIAN NEW YEAR'S MENU

snacks

mushroom arancini with truffle mayo
croustade with gin-cured salmon, beetroot, & horse radish cream
- nv andré clouet grand reserve - brut, grand cru, champagne, france

first starter

beetroot tataré
goat cheese cream, fried buckwheat, olive oil, & watercress
(Allergens: gluten, egg, nuts)
- grüner veltliner 'von eckhof' - weingut ecker, niederösterreich, austria

second starter

mushroom vœut-au-vent
mushrooms ala creme, pickled red onions, & danish cheese
(Allergens: gluten, egg, lactose)
- riesling 'essence' - halbtrocken - s.a. prüm, mosel, germany

main course

onion pie
caramellized red onions, goat cheese, rosemary foam, & watercress
(Allergens: nuts)
- chianti classico riserva- tenuta de lilliano, toscana, italy

dessert

gateau marcel
cherries & vanilla ice cream
(Allergens: gluten, nuts, lactose)
- tawny port- feuerheerd's, portugal

1.250 dkk.

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