

# CHRISTMAS MENU

## STARTER

Cured salmon tartare - dill emulsion - lemon zest - capers - shallots - mustard seeds - rye bread crostini

## MAIN

Slow-cooked pork neck - apple purée - chestnut cream - red cabbage - crispy pork skin

## DESSERT

Risalamande - Amarena cherries - caramelized almond tuile

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# CHRISTMAS MENU VEGETAR

## STARTER

Beetroot Tartare - Red Currants - Horseradish Emulsion - Rye Bread Crostini - Chervil

## MAIN

Pumpkin & Jerusalem Artichoke - Pithvier - Black Truffle Sauce

## DESSERT

Risalamande - Amarena cherries - caramelized almond tuile

<b>MENU</b>	<b>379</b>
<b>WINEMENU 2 glasses</b>	<b>199</b>
<b>WINEMENU 3 glasses</b>	<b>279</b>

## SNAPS

**RØD AALBORG - OP ANDERSON - LINIE**

3 cl	45
6 cl	70
Bottle	850

## HAPPENINGS

### “Cava-Bingo”

3 bottles of cava, are given away, to 3 lucky guests.

### “Happy Hour”

Every day from 21:00-closing

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### ---NEW YEAR'S EVE---

5-course menu

799,-

**Water ad libitum - sparkling or still 25,- /person**

Allergenes: G-Glutenfree, L-Lactosefree, V-Vegetarian, N-Nuts

# A LA CARTE

-SERVED ALL DAY-

## STARTERS

- Grilled prawn - garlic butter - piment d'espelette - lemon 99  
G
- Hummus - sunflower seed ragout - pickled onions 89  
V, G, L, N
- Fried calamari - yoghurt dill sauce 89
- Padron peppers - Vesterhavs cheese - lemon 69  
G, V
- Cured salmon tartare - dill emulsion - lemon zest - capers - shallots - mustard seeds - rye bread crostini 99  
V
- Caesar salad: grilled baby gem - caesar dressing 89  
parmesan - panko crumble  
V, N
- Beef tartare - pickled mustard seeds - egg yolk emulsion 99  
herb salad  
G, L  
G

## MAINS

- Slow-cooked pork neck - apple purée - chestnut cream - red cabbage - crispy pork skin 189  
G
- Cheddar melt burger – 200g beef burger - melted cheddar cheese - caramelized onions - pickled jalapeños - aioli 189  
Served with fries and truffle mayo
- Rib Eye - Served with madeira sauce - french fries 299  
G, L
- Beef tartare - pickled mustard seeds - egg yolk emulsion - green salad - fries 189  
G, L
- Poached hake - beluga lentils - fennel - beurre blanc - chervil 189  
G
- Creamy pasta with mushroom- black winter truffles 179  
V
- Fries - Vesterhavs cheese - Truffle mayo 79

Ketchup 10

Truffle Mayo 15

Refill Bread & Butter 25

## CHEESE & DESSERTS

- 3 cheeses - crispy crackers - apricot marmalade 129  
G, V, N
- Pumpkin mousse - cardamom ice cream 99  
V, G
- Risalamande - Amarena cherries - caramelized almond tuile 99  
V
- Crème brûlée - liquorice ice cream 99  
V
- Vanilla ice cream- salted caramel 99  
V, G
- 3 assorted macarons 79  
G, V

## FOR OUR LITTLE ONES

Fettuccine bolognese - parmesan 79

Fish fillet - veggies - remoulade 89