

CHRISTMAS MENU

offered from 14.11.19 until 30.12.19

3 courses 350

or as a la carte

Starter

Cold smoked salmon blinis, lemon cream

95

-

Main course

Confit de Canard á l'orange sautéed kale, roasted potatoes, orange sauce

225

-

Dessert

Fluffy apple crumble marzipan, cardamom, cinnamon, cream cheese

75

-

After dessert

Americano or espresso served with a piece of nougat

50

Recommended add-on:

To begin with: one glass of cava and an oyster **100**



BECAUSE IT IS CHRISTMAS ..

Christmas treats

Homemade ginger cookies 5 pcs.....20

“Æbleskiver” danish traditional christmas treats, organic, blackcurrant jam, powdered sugar, 3 pcs..45

Glögg - mulled wine

Redwine glögg almonds, raisins.....55

Warm drinks

Warm apple and ginger juice unfiltered.....55

Hot chocolate whipped cream.....45

Beer

Jacobsen Christmas Ale.....65

Snaps

Christmas snaps from Aalborg Akvavit 3 cl.....60