

NEW YEAR'S EVE

MENU

First serving

Baerii Caviar, 10g. w. blinis, shallots & sour cream

Tapioka Chips w. lemon mayonnaise

Second servering

3 pcs. Gillardeau Oysters w. vinaigrette & lemon (has to be opened at home)

Third serving

Salmon Tartare lemon marinated salmon w. fresh herbs & trout roe

Pepperonata peppers, sundried tomatoes & burrata

Bacalao cod fish, olive oil & lemon

Served with toasted sourdough bread

Fourth serving

Seafood Platter half a lobster, langoustines, Peel and Eat Shrimps, Crab Claws,

Served with toasted sourdough bread, mayonnaise, cocktail sauce & garlic/parsley butter

Last serving

Chocolate Mousse dark chocolate w. poached pear & hazel nut crumble

895 DKK per person

It will be possible to add wines on the ordering site