

Christmas Menu

16 Nov-Dec 2020

Choose between regular menu or vegan / allergy friendly menu

3 Course Christmas Menu

Starter

Beetroot-marinated Icelandic salmon with pickled beetroot, cos lettuce and malt crunch. Served with cream of horseradish

Main

Main dish is served with potatoes & sauce on the side

Confit of duck leg on pointed cabbage, red onion and aniseed compote. Served with quick-fried bok choy and a Christmas port wine sauce

Dessert

Cherry mousse with pickled amarena cherries, marzipan crumbled and toasted almond flakes

Standard

3 Course Vegan / Allergy Friendly Menu

Starter

Artichoke salad with salted lemon, cos lettuce, citrus dressing and blue potato crisps

Main

Salt-baked beetroot glazed in bergamot and honey, served on quick-fried bok choy and topped with deep-fried buckwheat crunch

Dessert

Vanilla poached apple with amarena cherries and coconut crunch

Standard

Seasonal Wine Menu

Hillgrove Creek / Chardonnay
Rosedale Ridge / Shiraz-Merlot

Standard

Please note:

It is possible to accommodate any form of "ordinary" allergens without additional cost. This includes allergens or dietary considerations such as: Vegetarianism, veganism, diabetes, lactose intolerance, gluten allergies, and seafood allergies. For guests with other dietary considerations we will need to prepare a special offer for you, as we do not produce these meals in house.

Christmas Buffet

16 Nov-Dec 2020

Buffet

White herring and curry herring with red onions, capers and dill.
Baked salmon with mustard and brown sugar. Served with fennel and apple salad with dill.
Warm fish fillet with homemade remoulade and lemon.
Corned brisket of beef terrine with cream of horseradish and pickles.
Beef meatballs with cucumber salad.
Confit of duck leg with raw pickled lingonberries.
Pork rib roast and homemade red cabbage with red wine and figs.
Thick duck sauce flavoured with redcurrant jelly.
Browned potatoes.
Christmas salad of kale, baked pumpkin, pickled cranberries and toasted pumpkin seeds.
Danish cheese board with two kinds of cheese, garnish and Bornholm crackers.
Classic Danish almond rice dessert, served with warm cherry sauce and toasted almonds.
Delicious bread, rye bread and portions of organic butter.

Per person +DKK 39

Please note:

It is possible to accommodate any form of "ordinary" allergens without additional cost. This includes allergens or dietary considerations such as: Vegetarianism, veganism, diabetes, lactose intolerance, gluten allergies, and seafood allergies. For guests with other dietary considerations we will need to prepare a special offer for you, as we do not produce these meals in house.