

Served to the entire table  
All of the dishes will be served, no need to choose  
Menus must be pre-ordered



THE MENUS CAN BE ORDERED FROM WEDNESDAY 09-11-22

## SHARING SET MENU

### SNACKS

**Seared tuna** - avokado - soya - lime  
**Stracciatella** - pear - salted almonds - fennel - sage - salad  
**Duck confit** - celery - apple - kale - watercress

### MAIN

**Rib-eye steak and Duck breast** - apple - honey

### SIDE ORDERS

**Pommes frites**  
**Green beans** - mustard - red onion - parsley  
**Caesar salad** - romaine - scallion - crouton - parmesan

### SAUCE

**Béarnaise**

### DESSERT

**Ris a'la mande** - cherries - almonds

PRICE 445 PR. PERSON

## CHRISTMAS SET MENU

### SNACKS

**Seared tuna** - avokado - soya - lime  
**Duck confit** - celery - apple - kale - tarragon  
**Smoked salmon** - pumpkin - salt-baked carrot - beets - watercress

### MAIN

**Duck breast** - apple - honey  
Or  
**Rib-eye steak** 325 gr.  
Or  
**Beef tenderloin** 220 gr.

### SIDE ORDERS

**Asparagus potatoes** - creme fraiche - wholegrain mustard - bay leaves  
**Green beans** - lemon - honey - red onion - walnuts - parsley  
**Red cabbage** - pomegranate - orange - ginger - almonds - herbs

### SAUCE

**Pepper sauce**

### DESSERT

**Ris a'la mande** - cherries - almonds

PRICE 435 PR. PERSON (DUCK BREAST)

PRICE 475 PR. PERSON (RIB-EYE)

PRICE 495 PR. PERSON (BEEF TENDERLOIN)

## DRINK MENU

### DRINK MENU 1

#### Aperitif

Wine menu on 'house wine level'  
Served ad libitum during dinner

Mineral water  
Still and sparkling

385  
per person

### DRINK MENU 2

#### Aperitif

Wine menu on 'middle class level'  
Served ad libitum during dinner

Mineral water  
Still and sparkling

545  
per person

### DRINK MENU 3

#### Aperitif

Wine menu on 'middle class level'  
Served ad libitum during dinner

Mineral water  
Still and sparkling

Half a pitcher  
725  
per person