

AN IDENTICAL MENU MUST BE PRE-ORDERED FOR THE WHOLE TABLE.
ALL DISHES ARE SERVED, UNLESS A CHOICE IS INDICATED

CHRISTMAS MENU

WELLINGTON MENU

SHARING MENU

OPTIONMENU

SNACKS

BEETROOT TART

feta crème – blackberries (G, L)

SMOKED SALMON

smoked cheese – radish – cucumber (L)

PORK RILLETTE

cornichon – wholegrain mustard – grapes

MAIN COURSE

ROASTED DUCK BREAST

Sichuan – honey – citrus

SIDE ORDERS

BROCCOLINI

apple – walnut – yoghurt dressing (L)

ROASTED POTATOES

herb butter (L)

SAUCE

DUCK SAUCE

(L)

DESSERT

CHOCOLATE MOUSSE

vanilla cream – blueberries (L, N)

395,– PER PERSON

SNACKS

BEETROOT TART

feta crème – blackberries (G, L)

SMOKED SALMON

smoked cheese – radish – cucumber (L)

PORK RILLETTE

cornichon – wholegrain mustard – grapes

MAIN COURSE

BEEF WELLINGTON

Beef tenderloin with mushroom duxelles, Savoy
cabbage and spinach pancake, baked in puff pastry

SIDE ORDERS

SAUTÉED GREEN BEANS

butter – red onion – parsley (L)

POTATO PURÉE

butter (L)

SAUCE

PORT WINE SAUCE

(L)

DESSERT

DARK CHOCOLATE MOUSSE

vanilla cream – blueberries (L, N)

695,– PER PERSON

SNACKS

BEETROOT TART

feta crème – blackberries (G, L)

SMOKED SALMON

smoked cheese – radish – cucumber (L)

PORK RILLETTE

cornichon – wholegrain mustard – grapes

MAIN COURSE

RIB-EYE

Uruguay – grain-fed

FRENCH POUSSIN

Boneless and grilled – Southern European chili

SIDE ORDERS

SAUTÉED GREEN BEANS

butter – parsley – red onion (L)

CAESAR SALAD

romaine lettuce – Parmesan – croutons (G*, L)

FRENCH FRIES

SAUCES

BEARNAISE SAUCE

(L)

PORT WINE SAUCE

(L)

DESSERT

PANNA COTTA

caramelised pear – crumble (G*, L)

475,– PER PERSON

SNACKS

BEETROOT TART

feta crème – blackberries (G, L)

SEARED TUNA

soy/lime – avocado – sesame – coriander

BEEF TARTARE

capers – cornichons – tomato –
crème fraîche – crisps (L)

MAIN COURSE

RIB-EYE 275 G.

Uruguay – grain-fed

Or

OKSEMØRBRAD 220 G.

Uruguay – grain-fed

SIDE ORDERS

CAESAR SALAD

romaine lettuce – Parmesan – croutons (G*, L)

SAUTÉED GREEN BEANS

butter – red onion – parsley (L)

FRENCH FRIES

SAUCES

BEARNAISE SAUCE

(L)

PEPPER SAUCE

(L)

DESSERT

PANNA COTTA

caramelised pear – crumble (G*, L)

495,– PER PERSON (RIB-EYE)
525,– PER PERSON (BEEF TENDERLOIN)

DRINKS MENUS

DRINKS MENU 1

APÉRITIF

WINE MENU – HOUSE CHOICE

Served ad libitum during dinner

WATER

Sparkling and still

385,– PER PERSON

DRINKS MENU 2

APÉRITIF

WINE MENU – MIDDLE CLASS LEVEL

Served ad libitum during dinner

WATER

Sparkling and still

585,– PER PERSON

DRINKS MENU 3

APÉRITIF

WINE MENU – MIDDLE CLASS LEVEL

Served ad libitum during dinner

WATER

Sparkling and still

½ PITCHER OF COCKTAIL PER PERSON

725,– PER PERSON