



NEW YEAR MENU

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120€
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Amuse-bouche

*Apple Tatin with white pudding,
served with a glass of fine sparkling wine*

Starters

GOURMET SALMON DUO

*Dill-flavored Gravlax with light cream
Tartare with vibrant chimichurri notes*

Main course

TWO HORIZONS, ONE EMOTION

*Delicate Lobster Ravioli
Shellfish bisque with coral and melting leek compote
and
Roasted Duck Breast with Lingonberries
Creamy polenta with chestnut pieces and a red berry reduction*

Cheese

*Fresh herb-flavored cheese,
walnut oil, country bread toasts*

Dessert

*Chocolate and
Passion Fruit Entremets*



KAFFE & KRØ



NEW YEAR KIDS MENU

*
40€
*



Kids' Appetizer

Mocktail of the Day

Starters

*Festive Smoked Salmon Dome,
creamy mascarpone with yuzu and dill*



Main course

*Chicken Supreme
or
Cod Fillet*

Served with vegetable risotto



Dessert

*Chocolate and
Passion Fruit Entremets*



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