

MENU

TASTE OF DANSK VINTERSIND

ANNO 2025

THE **GRAND CHRISTMAS** TABLE

**Old-fashioned cold smoked Fynbo salmon, pickled fennel
& buttermilk emulsion with horseradish**

**Baked Jerusalem artichoke with truffle & browned butter
glace**

**Roast duck breast & confit duck leg with beetroot,
Madagascar pepper & gizzard sauce**

**Ris à la mande re-imagined, creamy rice with almond
crumble, cherries in mulled spices and lemon thyme**

695,-

*We've dug deep and found four fantastic wines that pamper you and your senses –
perfectly matched with our menu. Ask your waiter what we have lured up from the
cellar*

TASTING-BITES & **DELICACIES**

Warm *pouf* of choux pastry

Skagen ham on the top - Julsø cheese and truffle cream in the heart,
crispy on the outside - airy and creamy on the inside

55,-

Crisp *flake* of rye bread

Gently mixed tartare of Himmerland cattle - a spoonful of cognac, a
hint, a scent of truffle, intense fullness in one small bite

55,-

Quiet *whisper* from the West Coast

Oyster in a gentle breaded crisp, a touch of sea buckthorn - like a
drop from the Danish islet, soft shades of horseradish in creamy
form - feel the wave of the North Sea on your tongue