

SMØRREBRØDSMENU

A GLIMPSE OF DENMARK THE GRAND **CHRISTMAS** TABLE

5 dishes over 3 servings

a quiet celebration of winter & scent

1 serving

a taste of sea and winter sunlight

Christmas Herring & Orange

matured christmas herring with lightly marinated fennel, a bright orange
and shards of crisp rye bread

Smoked Salmon Juniper & Forest

soft smoked Fynbo salmon brushed with juniper served with creamy
scrambled eggs, a truffle vinaigrette and herbs from the forrest edge

2 serving

a quiet balance of smoke and green freshness

Duck & Smoke

slow-roasted duck with light smoke and a glaze of duck jus. Served with
cucumber pickled in sea buckthorn vinegar and a touch of redcurrant jelly

Pork & Cabbage

slow-roasted pork with red cabbage marinated in winter berries and spices,
smooth apple purée and crisp, airy pork crackling

3 serving

a whisper of cold luminous Christmas

Ris à la Mande Re-imagined

Creamy rice with almond crumble, cherries steeped in mulled wine spices,
and lemon thyme oil

495,-