

# NEW YEAR'S FOOD MENU

Sourdough Bread & Salted Butter

Surdejsbrød & Saltet Smør

Hummus Trio

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Blinis With Creme Fraiche,

Spring Onions & Caviar

Blinis Med Crème Fraiche, Forårsløg & Kaviar

Oven Roasted Bellpepper

Ovnbagte Peberfrugter

Pumpkin Arancini Balls

Græskar Arancini

Sea Bass Ceviche

havbars ceviche

Pumpkin Harissa Stuffed Seabream

Havbrasen Fyldt Med Græskar & Harissa

Caramelized Pork belly

Karameliseret Svinebryst

Truffle Polenta

Trøffelpolenta

Grilled Broccolini

Grillet Aspargesbroccoli

Plum Dessert With Brown Butter Ice-cream

Blommedessert Med Is Af Brunet Smør

Chocolate Mousse With Popcorn Cream

Chokolademousse Med Popcornflødeskum

## NEW YEAR'S DRINKS MENU

Cuvage Brut Rosé

“Metode Classico – Nebiolo d’Alba”

Aqui Terme, Italy

Sauvignon Blanc 2022

Rachel Carter & SOHO Vineyards

Marlborough, NZ (sustainable certified)

“El Valiente” 2018

Bodegas Valdaya

Ribera del Duero, Spain

“Don Bosco”

Malvasia di Castelnuovo

Piemonte, Italy

395 kr. per person