

SEASIDE CHRISTMAS

Our chefs have put together a Christmas menu with dishes inspired from cuisines around the world. The food is served family-style' for sharing at the table and is always with a creative personal touch from each chef and each kitchen. Our line up of DJs are serving tunes during dinner and will be providing all the hits to get everyone on the dancefloor.

MENU



SNACK

Gyoza
w/ chicken, kimchi & chili mayo

FIRST SERVING



Beef tartare
w/ pickled cranberries, crispy capers, smoked marrow and herb mayo. Served w/ homemade malt bread with whipped butter



Asian 'gravad' salmon
w/ winter cabbage, red onion, yuzu & mango dressing



Homemade pasta
w/ browned butter, lemon, nuts, sage & parmesan

SECOND SERVING

PATAGONIA
G R I L L



SONORA
+ MEXICAN CULINARY +

Braised short ribs
w/ grilled mushrooms, crispy crushed potatoes, cranberry & herbs

DKK 575

price per person incl. VAT (all prices are incl. VAT)

VEGETARIAN



SNACK

Gyoza
w/ chinese cabbage, kimchi & chili mayo

FIRST SERVING



Dehydrated beetroot tartare
w/ pickled cranberries, smoked creme fraiche & dill oil. Served w/ homemade malt bread & whipped butter



Tofu
w/ shiitake mushrooms & sweet potato puré, potatoes & coriander



Homemade pasta
w/ browned butter, lemon, nuts, sage & parmesan

SECOND SERVING

PATAGONIA
G R I L L



SONORA
+ MEXICAN CULINARY +

Celery steak
w/ cashew nuts, confit apples & crispy crushed potatoes

WINE MENU

Bubbles

1 gl. Spumante Brut
Bosco dei Cirmiole, Veneto

White wine

1 gl. Riesling "Les Eléments"
Domaine Bott Geyl, Alsace

Red wine

1 gl. Zinfandel Old Wines
Maddie Lane Vineyards, Lodi, California

DKK 875

Menu incl. wine menu

DRINKS

Water still/sparkling + DKK 40

Almonds & olives + DKK 50

Neverending Noël + DKK 100

Rum, ginger beer & homemade christmas syrup

Homemade gløgg + DKK 100

Cocktail pitchers + DKK 500

One pitcher consists of 5 glasses

Freshly brewed coffee or tea + DKK 40

Schnapps (O.P. Anderson) + DKK 845

PACKAGES
AD LIBITUM

Wine menu w/ good wines DKK 1050
(2,5 hours)

Wine menu w/ better wines DKK 1075
(2,5 hours)

Open bar ad libitum DKK 1075
(Royal Øko. Pilsner, Classic, Nørrebro Bryghus IPA & good wines - 2,5 hours)

LE GRAND FINALE
SWEET & AVEC

Avec + DKK 75



Luxury avec + DKK 125



Espresso Martini + DKK 100



Crème brûlée w/ Christmas spices + DKK 75



Churros w/ chocolate sauce + DKK 75



'Æbleskiver' w/ black currant jam + DKK 60



Ris à la mande w/ vanilla
white chocolate & cherry sauce + DKK 75



Tiramisu + DKK 75



After 10 pm, it's time to put on your dancing shoes
with music from the best DJs in town.