14. NOVEMBER - 31. DECEMBER

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.

6 DISHES DKK 650 Nonna Regins **FISH SOUP** w/ lemon & salted granola NACK CRISPY GYOZA served w/ spicy cabbage, fresh bean sprouts, homemade kimchi & chili mayo **COLD-SMOKED SALMON** RTER! ricotta, cognac-picked beets, dill & pistachio-crumble STA **BEEF TARTARE** w/ pickled cranberries, crispy capers, smoked marrow & herb mayo. Served w/ homemade malt bread & butter FRESH SPRING ROLLS MARINA

w/ duck breast marinated in star anise & mirin. cucumber, coriander, lemongrass & miso aioli PATAGONIA G R I L L **DUCK CONFIT** w/ Du Puy lentil ragout, kale salad w/pomegranate & cranberry jus

EXTRA - ADD DESSERT ÆBLESKIVER + DKK 60 traditional Danish Christmas dessert w/ powdered sugar & blackcurrant jam CREME BRÛLÉE + DKK 75 PATAGONIA G R I L L a la argentina w/ dulce de leche & christmas spices 7 RIS A LA MANDE + DKK 75 OCEAN BAR w/ vanilla, white chocolate & cherry sauce CHEESE PLATTER + DKK 95 chef's choice of 3 cheeses w/ crisp bread & jam CHURROS + DKK 90 w/ chocolate sauce & vanilla ice cream SONORA

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APERITIF

APEROL SPRITZ + DKK 100

COCKTAIL PITCHERS + DKK 450

Mojito/Red Passion

10 BEERS + DKK 500

1664 Blanc & Heineken

HOMEMADE GLØGG + DKK 95

SNAPS O.P ANDERSEN + DKK 845

WINE PAIRINGS **DURING DINNER**

3 GLASSES OF WINE DKK 300

1 glass cava, 1 glass white wine & 1 glass red wine

GOOD WINE AD LIBITUM DKK 450

2,5 hours ad libitum with white & red

OPEN BAR AD LIBITUM DKK 525

2.5 hours with four different kinds of beer, red wine, white wine & rosé as well as organic soda & alcohol free alternatives

COFFEE & AVEC

COFFEE OR TEA + DKK 40 AVEC + DKK 75 LUXURY AVEC + DKK 125

ESPRESSO MARTINI + DKK 100

Seaside

BEVERAGE PACKAGES FOR CHRISTMAS PARTIES

AFTER DINNER DRINKS

1	BEER, HOUSE WINE & SODA 4 HOURS DKK 350 + DKK 100 PER ADDITIONAL HOUR
	BEER Royal øko Pilsner, Royal Xmas, Anarkist Bloody Wieze & Nørrebro Bryghus IPA
	WINE crisp whites and bold reds, carefully selected to complement the menu

BEER, HOUSE WINE, SODA & MIXED DRINKS
4 HOURS DKK 475 + DKK 125 PER ADDITIONAL HOUR

BEER

Royal øko Pilsner, Royal Xmas, Anarkist Bloody Wiezen & Nørrebro Bryghus IPA

MIXED DRINKS

Gin, vodka, tequila, whisky & bourbon w/ various mixers

WINE

crisp whites and bold reds, carefully selected to complement the $\ensuremath{\mathsf{menu}}$

BEER, HOUSE WINE, SODA, MIXED DRINKS & COCKTAILS
4 HOURS DKK 600 + DKK 150 PER ADDITIONAL HOUR

BEER

Royal øko Pilsner, Royal Xmas, Anarkist Bloody Wiezen & Nørrebro Bryghus IPA

MIXED DRINKS

Gin, vodka, tequila, whisky & bourbon w/ various mixers

COCKTAILS

Mojito, Dark'n Stormy, Red Passion & Espresso Martini

WINE

crisp whites and bold reds, carefully selected to complement the menu