



NEW YEAR'S EVE 2022

ARRIVAL 17.30, 17.45 OR 18.00 · EVENT ENDS 23.30
TABLES FOR UP TO 6 PEOPLE CAN BE BOOKED.

SNACKS, STARTER, MAIN COURSE & DESSERT · 2200 KR.

5-Course Dinner & Wine Menu · Filtered Still or Sparkling Mineral Water.

Wine Menu can be Replaced with Organic Juice Menu from Rebel & Alcohol-free Bubbles.

Write in the Comment when you Book if You Want the Wine Menu Changed.

Can Not be Replaced on the Evening.

SNACKS

GILLARDEAU OYSTERS

Fried Oysters with Sauce Tartare & Oysters Barbecue Style.

CAVIAR

Gastro Unika Gold Caviar served with Roasted Hazelnuts & Potato Creme.

CHAMPAGNE · BOLLINGER SPECIAL CUVEÉ

STARTER

FRIED SCALLOPS

Fried Scallops served with Mussels, Tomato, Olive Oil & Fresh Herbs.

BOURGOGNE BLANC · DOMAINE MICHEL BOUZEREAU 2020

MAINCOURSE

TENDERLOIN

Tenderloin of Beef served with Purée of Caramelized Onions, Truffle Sauce & Black Truffle.

CLOS RENE · POMEROL 2016

DESSERT

WHITE CHOCOLATE

White Chocolate Creme, Pistachio & Raspberry Sorbet.

CHATEAU DE FARGUES · SAUTERNES 1998

The Main Course can be Replaced with Lobster Tail.

Write in the Comment when you Book if you Want the Main Course Changed.

*The Main Course **Can Not** be Replaced on the Evening.*

LOBSTER TAIL

*Fried Lobster Tail served with Purée of Caramelized Onions,
Lobster and Truffle Sauce & Black Truffle.*

INFO: MINIMUM AGE 14 YEARS · AMOUNT IS NOT REFUNDED IN CASE OF CANCELLATION
PLEASE INFORM US ABOUT ANY ALLERGIES WHEN BOOKING.

