

# NEW YEAR'S EVE

## WELCOME SNACKS

### One Gillardeau Oyster

w. dill infused  
cucumber

### Caviar

w. blinis, shallots  
& sour cream

### Tapioka chips

w. lemon  
mayonnaise

## FIRST SERVING

### Lobster Toast

lobster, toasted sourdough bread, mayonnaise, dill

## SECOND SERVING

### Panfried Hallibut

oyster mushrooms, spinach, shallots, small potatoes, saffron sauce

## THIRD SERVING

### Champagne Sorbet

## FOURTH SERVING

### Tenderloin Beef

glazed carrots, jerusalem artichoke puré with truffel, Pommes Anna, bordelaise sauce

## DESSERT

### Layered Chocolate Cake

pineapple & passion fruit coulis, vanilla ice cream, candied nuts

*Including wine parring with champagne (5 glasses), filtered sparkling/still water & filter coffee.*

*Non alcoholic drinks menu will be available upon preorder.*

## GOODIE BAG FOR THE FIREWORKS

**Half a bottle of cava & traditionel Danish New Year's cake**

The evening ends at 23:00, where everybody has the opportunity to watch the fireworks in Tivoli beginning at 23:00.

**2200 DKK per person incl. wine parring**

*Entrance ticket to Tivoli and payment fees are not included in the price.*