



R E S T A U R A N T & B A R

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## Christmas Menus for Groups 2025

Available from Tuesday 18 November until Tuesday 30 December 2025.

Parties of 9 guests or more must pre-order. The entire party must choose the same menu.

### Traditional Danish "julefrokost"

#### Served family-style for sharing

Old-fashioned matured herring served with curry, apples, capers and soft boiled eggs

Old-fashioned matured herring with Christmas spices

Hand-peeled shrimps and soft-boiled egg with with mayonnaise, dill, and lemon

Breaded and butter-fried fish fillet with pickled cucumber, remoulade, and lemon

Warm pork roast

Pan-seared French duck breast

Both served with caramelized red cabbage, compote of apples and prunes

Cheese: Blå Kornblomst & Brie Brillat Savarin with with appropriate garnish

Classic Danish Risalamande with cherry sauce

Price, 639 DKK

#### Popular Add-Ons

Welcome      Champagne with salted snacks on arrival, DKK 189/person

Smoked Salmon      Smoked salmon served with scrambled eggs and chives, DKK 99/person

Chicken Salad      Confit chicken in a creamy dressing with pickled mushrooms, cornichons, crispy pepper bacon and garden cress, DKK 89/person

Coffee      French press coffee with petit fours, DKK 69/person



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## **Mediterranean tasting menu: 10 dishes in 4 servings**

**Served on platters for sharing**

We offer smaller portions of a wide variety of dishes, giving you the chance to experience much of our menu.

As the menu changes with the seasons, we cannot say exactly what will be included, but there will always be vegetables, fish, and meat – and each guest can choose freely from a selection of desserts.

Price, 499 DKK

### Popular add-ons:

Champagne and savoury snacks to start, DKK 189/person.

French press coffee with petit fours, DKK 69/person.

If there are vegetarians, allergies, or other dietary requirements in the party, that is no problem at all – if we are informed in advance, so we can prepare some delicious alternatives.