

New Year's Eve Dinner 2025

Arrival for all guests is at 7:00 PM.

The final course will be served before 10:30 PM, allowing time to continue the celebration elsewhere.

We close and wish everyone a Happy New Year at 11:30 PM.

5-Course Celebration Menu:

Fresh oysters with reduced champagne, lemon, and pepper
Scallops with basil, asparagus, Jamón, and passion fruit
Beef tenderloin with broccolini, potato pavé, and demi-glace
Aged Vesterhavs cheese mousse with sea buckthorn and rye tuile
Baked apple with cider gel and caramel
Price: DKK 699 (+ booking fee)

A wine pairing including a glass of welcome bubbles and wines matched to each course can be added at arrival for DKK 699, or you may choose freely from our wine and cocktail list.

Table reservations are made by purchasing tickets via Dinnerbooking through our website <u>restaurantelan.dk</u>.

Please inform us of any allergies or vegetarian requests when booking.