



Nyttårsaftenmeny

BRASSERIET

Hummerbisque
(laktose, skalldyr)

Andebryst
Serveres med selleripuré, ovnsbakt løk,
asparges og solbærglace (laktose, soya,
selleri)

Dessert à la Fyrverkeri
Solbærsorbet, hvit sjokoladeganache med
blåbærkompott, marengs, champagnegelé
og yuzugelé (gluten, laktose, egg)

3-retters meny kr.795,-



New Year's Eve menu

BRASSERIET

Lobster bisque
(lactose, shellfish)

Duck breast

Served with celeriac purée, baked onions, asparagus, and blackcurrant glazed (lactose, soy, celery)

Firework-inspired dessert

Blackcurrant sorbet, white chocolate ganache with blueberry compote, meringue, champagne jelly, and yuzu jelly (gluten, lactose, egg)

3-course menu kr.795,-