



CHRISTMAS LUNCHMENU 2026

The menu is inspired by French-Asian cuisine. The starter and dessert are served as plated dishes, while the main course is served 'family style' – to be shared at the table.

Aperitif – Cava and crisp shrimpchips + DKK 85

STARTER

Mussel bisque "Tom Kha" with lemongrass, coconut milk, ginger, and kaffir lime. Salted scallops, pickled herbs, and fresh cress.

Served with freshly baked bread and butter.

MAIN COURSE

Roasted duck breast served with a crispy croquette of confit duck leg, sautéed black kale, creamy pumpkin purée with sesame seeds, and sauce gastrique

Small roasted potatoes with garlic oil and chives.

DESSERT

Cherry sorbet white chocolate mousse, hibiscus-marinated cherries and caramelized almonds.

During dinner, wine, beer, water, and soft drinks will be served, followed by coffee/tea

DKK 945 per person incl. tax

Min. 25 pers.

ADD-ONS

Guided tour before dinner
DKK 225 per person (min. 20 participants)

Upgrade to Champagne
DKK 95 per person

Additional starter
Cured salmon with cucumber, herb oil, and miso mayonnaise
DKK 145 per person

3 pieces of sweets with coffee
DKK 59 per person

Open bar with drinks
From DKK 300 per person until midnight