

# CHRISTMAS TASTING

17:00-21:00

## TASTING MENU

### **Cured North Sea cod**

*Mustard cream – fried capers - dill*

*Wine: Riesling “1511”, Pfannebecker, Rheinhessen, DE*

### **Pink roast duck breast**

*Cabbage - sauce bigarade - pommes anna - apple chips*

*Wine: Vinsobres, Domaine Chaume Arnaud, Rhône, FR*

### **Cherry bavaroise**

*Vanilla ice cream - crumble*

*Wine: Monastrell Dulce (ala Passito), ES*

*3 courses / 349,-*

*Wine menu / 249,-*

*Beer menu from FUR / 119,-*

## EXTRA OPTIONS

### **Variation of beetroot**

*Parmesan crumble - manchego chiffon - mustard seeds*

*Wine: Gewürztraminer, Armand Hurst, Alsace, FR*

### **Danish cheeses**

*Homemade compote - nuts - crispbread*

*Wine: Les Terres de Fagayra, Maury Blanc, FR*

*Extra course + 50,- / Wine menu + 50,- / Beer menu + 40,-*

## A GOOD START

### **Snacks & bubbles for 2 / 99,-**

*2 glasses & 3 different snacks*

### **Crispy pork cracklings / 69,-**

*With brown sauce dip*

## WELCOME

...to Christmas in the living room

We serve good food and wine in pleasant surroundings at reasonable prices.

We greatly appreciate the quality - it must be good, straightforward and made from scratch.

We have a strong focus on the seasonal and local. This is reflected in our changing menus and we always try to pick up a large part of our ingredients in the local area.

The tasting menu are smaller versions of dishes from our seasonal menu.

*If you have any questions regarding allergens, please contact the staff  
The wines are examples and can change*