

MENU ANNEX KANALEN

November - December

3 courses 445

4 courses 545

5 courses 645

Snacks

Croustade with tomato and shrimps
Root vegetable crisp, salted almonds and olives
Savory traditional Æbleskive with Havgus cheese

Starters

Beech hats and whipped lobster bisque
Gravlax with dill, soy pearls and cucumber
Salted scallops with pickled green gooseberries
Rillettes of organic pork and yellow beets, pickled mustard and watercress

Middle courses

Winter salad with smoked halibut, croutons and apple
Shrimps, herb potatoes, whipped Hollandaise and crispy bread

Main courses

Dry aged pork with potato puré, soft onions and cress
Confit Duck legs with baked beetroots, blackberries and truffle sauce
Grilled turkey drumstick with stewed pearl barley, bitter salad and roasted buckwheat

Dessert

Traditional Ris a la mande with cherry sauce
Chocolate, Chocolate, Chocolate
Apple pie with cinnamon sugar and vanilla ice cream

kanalen