New Year's Eve menu

STARTERS

French onion soup (v) | Smoked salmon and gravlax | Reindeer paté en croute with red onion jam | Bell pepper hummus (v) | Pickled herring | Charred corn salad (v) | Roasted root vegetable salad (v) | Green salad with tomato & balsamic (v)| Smoked lamb | Rye bread | Sourdough bread (v) | Icelandic leaf bread

MAIN COURSES

Jörgensen beef Wellington | Turkey breast with stuffing | Oven baked Icelandic salmon with miso glaze | Vegan Wellington (v) | Roast root vegetables (v) | Crunchy herbed baby potatoes (v) | Roast honey sweet potato purée | Garlic mushrooms | Braised red cabbage (v) | Green peas (v) | Waldorf salad | Creamy pepper sauce | White wine sauce | Wild mushroom sauce (v)

DESSERTS

Baked mini cheesecake | Chocolate brownie delice | Selection of sorbets (v) | Mixed fruits with chocolate shavings | Vanilla ice cream with chocolate sauce | Berry compote (v)

14.500 kr.

per person

JÖRGENSEN
KITCHEN & BAR