



# Christmas menu

## THREE COURSE FOR GROUPS

---

### STARTERS

Icelandic lobster soup with pan fried langoustine

Beetroots with orange glaze and arugula (v)

### MAIN COURSES

Beef tenderloin with sunchoke purée, broccolini, honey glazed and thyme demi glace

Turkey with stuffing, green peas, sweet potato purée, pan fried mushrooms and gravy

Vegan Wellington with broccolini, maple glazed carrots and mushroom sauce (v)

### DESSERTS

Riz a l'amande with passion fruit sauce, passion fruit sorbet and baked white chocolate

Pear crumble with vanilla ice cream (v)

---

**9.490 KR.**

Per person

**JÖRGENSEN**  
KITCHEN & BAR

