MUSTACHE MARCH MENU

APPETIZER

Choice between

ROAST BEEF CARPACCIO

Mustard dressing, capers berries, parmesan, pickled red onions, radishes and arugula.

or

SEARED TUNA

Sesame seeds, charred miso aioli, celery and yuzu.

MAIN COURSE

Choice between

LAMB SIRLOIN

Gremolata crusted lamb, fondant potato, mint emulsion and thyme jus.

or

ASPARAGUS RISOTTO WITH WILD PEAS

Wild pea risotto, peas, mint, goat cheese and asparagus.

DESSERT

Choice between

LAVENDER CRÈME BRULÉE

Lavender infused crème brulée, mango and mint.

or

CHOCOLATE MOUSSE

Valrhona chocolate mousse, rum jelly, candied walnuts, coffee gel and blackberries.

8.990 KR

20% of all sold menus goes to support the Mottumars (Mustache March) association.

JÖRGENSEN

KITCHEN & BAR