

New Years menu

STARTERS

Wild mushroom soup (v) | Smoked and cured salmon with gravlax and mustard sauce | Chicken parfait with redcurrant jam | Pesto and hummus (v) | Twice smoked lamb | Black eyed pea salat (v) | Pickled herring | Fresh baked bread (v), leaf bread, rye bread

MAIN COURSES

Beef | Pan fried salmon | Turkey breast | Peanut steak (v) | Pepper sauce (v) | Hollandaise sauce | Thyme demi glace | Oven baked root vegetables (v) | Crunchy baby potatoes | Sweet potatoes (v) | Stuffing | Pan fried mushrooms (v) | Red cabbage (v) | Green peas (v) | Corn on the cob (v) | Waldorfsalad

DESSERTS

Vegan cheesecake (v) | Brownies (v) | Crème bruleé | Vanilla ice cream with Mars sauce | Mixed fruits (v) with chocolate

13.590 KR.
per person

JÖRGENSEN
KITCHEN & BAR