



# Christmas menu

DECEMBER 25TH

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## STARTERS

Butternut squash soup (v) | Smoked and cured salmon with gravlax & mustard sauce | Reindeer paté with redcurrant jam | Pesto and hummus (v) | Selection of cheese and charcuterie | Fried broccoli salad (v) | Pickled herring | Fresh baked bread (v), leaf bread, rye bread

## MAIN COURSES

Icelandic lamb | Oven baked plaice | Turkey breast | Stuffed red peppers (v) | Mushroom sauce (v) | White wine sauce | Red wine sauce | Oven baked root vegetables (v) | Roasted baby potatoes (v) | Sweet potatoes (v) | Pan fried mushrooms (v) | Red cabbage (v) | Green peas (v) | Corn on the cob (v) | Waldorfsalad

## DESSERTS

Pear crumble (v) | Crème bruleé | Selection of sorbet | Mixed fruits (v) with chocolate.

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**13.590 KR.**  
Per person

**JÖRGENSEN**  
KITCHEN & BAR

