



NEW YEARS BUFFET

DECEMBER 31ST

APPETIZERS

Shellfish soup with shrimps and scallops | Pumpkin soup | Arancini balls stuffed with mushrooms V | Cured & regular salmon | Falafel balls served with vegan mayonnaise V | Eggplant herring & cured carrots V | Assortment of home made bread | Traditional leaf-bread | Rye bread | Gravlax sauce V | Horseradish sauce | Hummus | Pesto & Whipped butter.

MAIN COURSES

Grilled beef tenderloin | Grilled salmon with truffle butter | Glazed Oumph ham V.

SIDES

Hasselback potatoes | Oven Baked root vegetables | Bernaise sauce | Icelandic mushroom sauce | Vegan gravy.

DESSERTS

Sherry fromage with assortment of berries | Meringue cake with vanilla cream | Mixed fruits V | Raspberry cake V.

10.900 kr per person

V = Vegan



JÖRGENSEN

KITCHEN & BAR