

## Christmas menu

**Local Cider & 3 Mini Tarts – 165,-**

**Squid with Tarragon and Almonds**

Seared and poached squid with ajo blanco,  
fennel, Brussels sprouts, and olives.

**Small New Celery from Lars**

Lightly fried and served as carpaccio with  
beurre noisette, toasted hazelnuts, buttermilk,  
and wild Danish lingonberries.

**Pan-Seared Cod with Bergamot**

With oxhella carrot, sirius peas, perfumed  
citrus cream, and a mussel and saffron sauce.  
(Can be served as starter, main course, or  
vegetarian.)

**Venison Carpaccio**

Radicchio, fried and pickled blue potatoes, wild  
forest mushrooms.

**Duck from Gothenborg with Blueberries**

Slow-roasted parsnip, blueberry-pickled  
pumpkin, dark allspice sauce.

**Thises Aged Christmas Cheese**

On a spiced cake waffle with pickled quinces,  
quince cream, and walnut snow.  
(Optional)

**Pistachio Cream on Orange and Mandarin**

Salad with sweet vinaigrette.

**The Small Christmas Package:**

**1.275,-/1.100,-**

Cider and snack, wine menu / juice menu

Squid, celery, cod, dessert

Coffee and Christmas treats.

**The Christmas Package:**

**1700,- / 1450,-**

Cider & snacks, 6 courses with wine pairing /  
juice pairing and sparkling water

**Starters – 135,-**

**Venison Carpaccio (Mid-Course) – 165,-**

**Fish Main – 275,-**

**Duck Main – 345,-**

**Cheese with a Glass of Monbazar – 195,-**

**Dessert – 125,-**

**Wine Pairing**

2 glasses 230,- / 3 glasses 340,- / 4 glasses 450,-

5 glasses 560,- / 6 glasses 660,-

**Homemade Juice Pairing**

2 glasses 145,- / 3 glasses 215,- / 4 glasses 275,-

5 glasses 335,- / 6 glasses 395,-

**Sparkling Water 45,-**

