



**NEW YEAR'S  
MENU**

## **WELCOME DRINK**

### **SALAD**

Salad mix "Skagen" with prawns on Scandinavian bread

Dressed herring

Ceasar salad

Grilled chicken fillet, bacon, croutons, Parmesan cheese

Fresh salad with duck confit, potato medallions,  
porcini and black currant and juniper berry condiments

Fresh salad with lightly salted tuna in sesame, served with oranges  
and fresh avocado

### **SAUCES AND ADDITIONAL SNACKS**

Olive oil, cocktail sauce, dill and mustard sauce, Remoulade sauce

Pickled vegetables, button mushrooms, olive platter

Freshly baked bread with butter

### **COLD FISH AND SEAFOOD SNACKS**

3 types of pickled herring

Lightly salted salmon with dill

Green mussels, baked with garlic and herbs

Platter of hot and cold smoked Baltic fish:

salmon, trout, oilfish, mackerel

Lamprey in jelly with mustard sauce

Tiger prawns in marinade

### **COLD MEAT AND POULTRY SNACKS**

Christmas ham with cloves and mustard-honey crust

served with apple jam

Hot smoked pork loin

Roasted venison

Chicken liver pate

Turkey breast baked in herbs



## VEGETABLES

Grilled eggplant, zucchini and bell pepper  
in herb marinade with balsamico  
Pickled vegetables assorti

## ROASTS

Beef steak with creamy wine sauce of green pepper  
Chicken roulette with herbs and roasted paprika  
Pork roast with black prune sauce  
Halibut steaks with cream sauce of seafood  
Grilled vegetables with pesto sauce and fresh herbs  
Baked potatoes Au Gratin

## DESSERTS

Cream brule with black currant balsam  
Chocolate brownie with salted caramel cream  
Macaroon platter  
Mini muffins with rum  
Tangerines  
Cheese platter with grapes and crackers

Tea | Coffee | Water | Juice

2 glasses of sparkling wine

**79€**  
per person

Children:

0-5 years – FREE OF CHARGE

6-11 years – 50% discount