

New Year's Eve Vegetarian

1st Serving

Blini with vegetarian caviar, smoked crème fraîche, chives, quail egg and chervil

Crispy potato nest with confit leek, sesame mayonnaise and daikon cress

Warm brioche bread with Romanesco kale, Parmesan cheese foam and black seasonal truffle

2nd Serving

Roasted pumpkin Hokkaido with smoked ricotta foam and fried sage

3rd Serving

A raviolo filled with soft egg yolk, served with slightly smoked Vesterhavs cheese and seasonal black truffle

4th Serving

Millefeuille of porcini mushrooms and Jerusalem artichoke with celeriac cream and Port wine reduction

5th Serving

White chocolate and Champagne mousse, salty apple crumble with Brown butter ice cream and edible honey gold tuile

6th Serving

Petit Fours: Macarons, Madeleines, Cannelé, Nougat