

NEW YEAR'S EVE MENU

at HOTEL SANDERS

SNACKS

Standard:

Brown crab salad on a crispy base with wasabi
Profiterole with Comté and truffle

Vegetarian

Mujarada, caramelized onions, crispy base and wasabi
Profiterole with comte and truffle

Wine

N.V. Champagne Hautbois Haut´thentic Brut, Champagne, France

STARTERS

Standard:

Tuna tataki with ajo blanco & caviar

Vegetarian:

Variation of beetroots, goat cheese foam and caramelised pecan

Wine

2024 Christoph Edelbauer, Grüner Veltliner Langelois, Austria

SECOND COURSE

Standard:

Turbot stuffed with 'Nduja, smoked turbot fumet, cabbage

Vegetarian:

Roasted Eggplant Gnocchi & Pine Nuts

Drink:

'Nearly There' by TATA

MAIN COURSE

Standard:

Beef tenderloin, Sauce Robert, morels, Pommes Anna

Vegetarian:

Miso glazed cabbage, with morel sauce and pomme anna.

Wine

2020 Château La Nerthe – "Les Granières", Southern Rhône, France

CHEESE & DESSERT

Salted churros with cheese creme

Wine:

Warre's Otima - Colheita - 2013, Douro, Portugal

Yuzu, chamomile & pistachio

Wine:

Andresen – 10 Year Old White, Douro, Portugal

Champagne and Kransekage for midnight toast

PRICE: 2,825 DKK



*(V) Vegetarian, ** We accommodate for allergies if mentioned in advance