

**SANDERS
CHRISTMAS EVE**

5:30PM - 10:00PM



STARTERS

Home-Cured Salmon
with horseradish gel, cress, rye croutons & roe

MAIN COURSE

Pan-fried Duck Breast
with red cabbage, aromatic sauce, pickled currants,
brussels sprouts & pommes anna

DESSERT

Risalamande
with classic homemade cherry sauce

HOMEMADE PETIT FOURS

with white chocolate & sherry vinegar, black cherry pate de fruit,
orange & pistachio nougatine



DKK 695,- per pers.