

NEW YEAR'S EVE 2026

SNACKS – FAMILY STYLE

Chips & caviar dip

Baby kiss Oyster
with finger lime & fresh wasabi

Crispy rösti
with beef tartare & caviar

Tuna tartar
with sesame & lime

Gougères
with black winter truffle & Comté

Turbot & Scallops “En Croûte”
*Served with pommes purée,
Champagne sauce & caviar by Rossini*

Grilled lobster
with chestnut, lobster bisque & black winter truffle

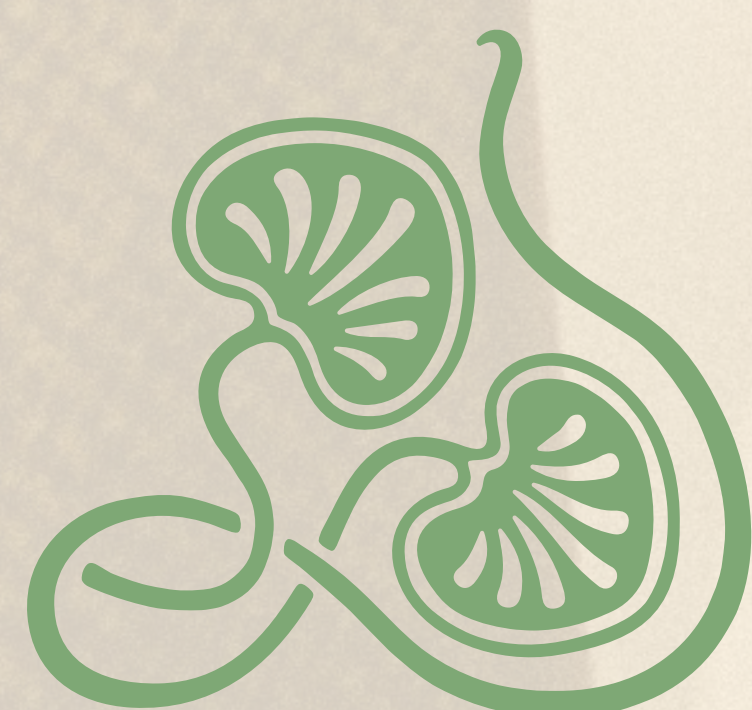
Steak au poivre
Pepper steak of tournedos
served with aromatic pepper sauce & French fries

DESSERT

Golden vanilla soft ice
with cookie dough & salted caramel sauce

Kranse kage

BOOK HERE



THIS NEW YEAR'S EVE WITH STYLE AND HOSPITALITY

Join us as we open our doors to celebrate
the past year and welcome the new.

ARRIVAL: 19:00–20:30
FIXED MENU PRICE: 1,995 DKK
(INCLUDES FILTERED WATER AND COFFEE)

For this evening, we offer one special fixed menu, which must be prepaid through our booking system, SevenRooms. Please note that the menu is served as presented and cannot be altered to accommodate dietary restrictions.

You are welcome to purchase a wine pairing through our booking system or explore our extended wine and cocktail selection on the night. Champagne will also be available to purchase for the midnight toast. The restaurant will close at 03:00.

To make the evening even more memorable, a DJ will be playing throughout the night to keep the atmosphere lively as we step into the new year.

If you have any questions or special requests,
please don't hesitate to reach out.

We look forward to celebrating the New Year with you!

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