



DEN GYLDENE FREDEN

1722

New Years supper

On New Years eve we serve a set menu paired with wine to celebrate the year that was and the one to come.

Flambé Langustine

Roasted carrot, burre blanc with ginger, lemon & fennel

Terras Gauda, O Rosal, Rias Baixas, Spanien, 2021

Or.

Non-Alcoholic

Dry aged Sirloin

Beef cheeks braised in truffles, confit potato, purée of roasted Jerusalem artichoke & pickled celeriac

Marta Maté, Ribera del Duero, Spanien, 2019

Or.

Non-Alcoholic

Cheese platter

Compote of figs, candied nuts & hard rye bread

Famille Gueguen, Chablis Grand vin de Bourgogne, Frankrike, 2022

Or.

Non-Alcoholic

Baked chocolate

Ice cream of red berries, roasted white chocolate and almonds

Markus Molitor, Wehlener Klosterberg, Spätlese, Mosel, Tyskland, 2017

Or.

Non-Alcoholic

New Years toast

Pascal Manchin, Brut Reserve, Champagne

Or.

Non-Alcoholic

1995: - pp