

TOWER MENU

TOWER MENU JULY / AUGUST / SEPTEMBER 2019

STARTERS:

PICKLED CELERY with crab and kohlrabi, buttermilk sauce, dill oil and a baby lettuce and herb salad

WHITE WINE: Pinot Gris, Paul Blanck

SECOND COURSE:

VOL-AU-VENTS with Karl Johan creme, crispy chicken skin and thyme

WHITE WINE: Menetou-Salon blanc

MAIN COURSE 1:

FRIED TURBOT with red wine glazed Puy lentils and grilled scallions

WHITE WINE: Chardonnay, Freemark Abby

OR

MAIN COURSE 2:

BEEF Tournedos with truffle sauce, oxtail and trumpet mushroom ravioli and pickled green strawberries

RED WINE: Sablet rouge, Domaine de Piaugier

DESSERT:

STRAWBERRY PAVLOVA with champagne and elderflower sorbet and pistachio caramel

DESSERT WINE: Charles Bailly Demi-Sec

PRICE PER PERSON: (Minimum of 12 persons)

4 COURSES TOWER MENU	575 DKK
4 COURSES WINE MENU	525 DKK
5 COURSES TOWER MENU	625 DKK
5 COURSES WINE MENU	575 DKK