

# MENU TÅRNET

## MENU RESTAURANT 'TÅRNET' NOVEMBER-DECEMBER 2021

### STARTERS:

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SALT AND SUGAR CURED SCALLOP with Winter cabbage and sauce with oysters, Granny Smith apple and dill oil

WHITE WINE: Chateau Mont Peyrat, Bordeaux blanc

OR

STEAK TATAR served with truffle emulsion, blackcurrant and crisp rye

RED WINE: Laurel, Priorat, Spanien

### ENTREES:

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TERRINE FOIE GRAS with broken balsamico jelly and crispy croutons

WHITE WINE: Gewürztraminer "Altenbourg", Paul Blanck, Alsace, Frankrig

### MAIN COURSE:

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FRIED PIGEON BREAST AND CONFIT LEG with glazed beetroot, beetroot sauce and whole blackberries

RED WINE: Grenache Generation Vdf, Rhone, Frankrig

OR

MEDIUM RARE BEEF with potato purée, truffle, salt baked celeriac and green cabbage

RED WINE: Les Deux Albions, Saint Cosme, Rhone, Frankrig

OR

FRIED TURBOT with blanched Winter cabbage, parsley purée, Sauce Mousseline, green oil and herbs

WHITE WINE: Les Deux Albions, Saint Cosme, Rhone, Frankrig

### DESSERT NOVEMBER:

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MILK CHOCOLATE GATEAU with lemon custard, meringue and lemon sorbet

DESSERT WINE: Bradamante, Poderi dal Nespole, Italien

### DESSERT DECEMBER:

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RISALAMANDE (Danish Christmas speciality) with cherry, glaze, crisp almond crumble and milk chocolate cream

DESSERT WINE: LBV, Quinta de la Rosá

### PRICE PER PERSON: (at a minimum of 12 people)

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4 COURSE 'TÅRN' MENU	595 DKK
4 COURSE WINE MENU	545 DKK
5 COURSE 'TÅRN' MENU	645 DKK
5 COURSE WINE MENU	585 DKK