Nyårs supé

SNACKS

Petit choux, aged cheddar, honey, truffle
Steak tartar, pan cristal, smoked mayonnaise
Vendance roe, sourdough bread, cultured cream

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STARTER

Seared scallop,stirred eggs, browned butter,
soysauce & pommes paille

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FIRST SERVING

Butterfried halibut, langoustine, kohlrabi, lobster
bisque

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THE PAUSE

Bloodorange granité

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SECOND SERVING

Fillet of beef Rossini, duck liver, haricots verts,
truffle & potato cake

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DESSERT

Milk chocolate bavaroise, peanutbutter caramel,
hazelnut icecream, burned maruengue

Price per person 995 kr
Reservations via The Fork or Teaterbrasseriets website. Drinks additional

Nyårs supé

VEGETRAIAN

SNACKS

Petit choux, aged cheddar, honey, truffle
Saltbaked yellowbeetroot, pan cristal, smoked mayonnaise
Smoked seaweed caviar, sourdough bread, cultured cream

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STARTER

Seared radish, stirred eggs, browned butter, soysauce, pommes paille

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FIRST SERVING

Potato 6 leek soup, lemon confit, croutons & smoked seaweed caviar

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THE PAUSE

Bloodorange granité

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SECOND SERVING

Flatbread, talleggio, crispy artichoke, fennel crudité

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DESSERT

Milk chocolate bavaroise, peanutbutter caramel, hazelnut icecream, burned maruengue

Price per person 995 kr
Reservations via The Fork or Teaterbrasseriets website. Drinks additional