NEW YEAR'S MENU

THE MARKET ITALIAN

ADD-ON: 395 DKK PER CAN

30G CAVIAR, ANTONIUS 10-YEAR BARII (SERVES 2-3 PEOPLE) With organic crème fraîche, blinis, red onion, and dill

SNACKS AND BUBBLES SERVED FAMILY STYLE

TRUFFLE ARANCINI TRUFFLE organic mozzarella, truffle mayo (G)(L)

RULIANO HAM Air dried 24 months from Parma

ORGANIC STRACCIATELLA smoked salmon, crustade, dill (G)(L)

ANTIPASTI HALIBUT Mussel sauce, zucchini, tomato, parsley (L)

STARTER

BEEF TARTARE white truffle, Parmesan, hazelnuts, olive oil (L)(N)

PASTA RAVIOLI FILLED with ricotta and spinach lobster ragout, olives, tarragon (G)(L)

MAIN COURSE

DANISH VEAL TENDERLOIN truffle sauce, mushroom tart, broccolini (G)(L)

DESSERT

CHOCOLATE FONDANT cherry sorbet, Crumble, vanilla cream (G)(L)(N)

1195 DKK PER PERSON INCLUDING WELCOME BUBBLES, FILTERED WATER, AND ACCESS TO THE PS NEW YEAR'S PARTY.

WINE MENU AVAILABLE AD LIBITUM DURING DINNER: 850 DKK.

(WE ACCOMMODATE ALLERGENS, RELIGIONS, AND ANY DIETARY RESTRICTIONS. THIS MUST BE COMMUNICATED TO THE RESTAURANT BY SUNDAY, DECEMBER 29, AT 12:00 PM.)