Christmas Eve at Admiral Hotel

1995 DKK per guest
Half price for children under 12 years
05.00 PM - 10.00 PM

THE PACKAGE INCLUDES

One glass of champagne & appetizers
3-course menu
3-glass wine pairing, including filtered water
Coffee & sweets

CHRISTMAS EVE MENU

APPETIZERS

Gougères with Gruyère cheese and porcini mushrooms and truffle
Smoked potato with chive emulsion and gastro unika gold caviar
NV Brut Souverain, Henriot Champagne

STARTER

Spice cured salmon from Ferro island
with lemon confit, horseradish creme and pickled kohlrabi
2017 Riesling Trocken, Ungsteiner Weilberg, Müller-Ruprecht, Pfalz

MAIN COURSE

Whole roasted duck with apples, prunes, and thyme
Crispy potatoes
Boiled potatoes with parsley
Caramelized potatoes
Pickled red cabbage
Duck jus with thyme and port wine
2024 Saint-Joseph, Tradition, Monier Perréol, Rhône

DESSERT

Risalamande with roasted almonds, vanilla, and warm cherry sauce
2019 LBV, Port, Krohn, Portugal

COFFEE & SWEETS

The pastry chef's Christmas treats

Christmas Eve can be booked at Admiralhotel.dk.
Please note that a vegetarian or vegan menu will unfortunately not be available.

For special inquiries or bookings involving children below 12,
please contact us at event@admiralhotel.dk.

All prices are per guest in DKK and include 25% VAT

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