New Year's Eve

PROGRAM

05.00 PM

Arrival w/ Mads Mathias & Band

06.00 PM

The King's New Year's speech
with champagne and snacks

06.30 PM

Dinner with wine pairing at the chosen location

12.00 AM

Champagne and marzipan cake on the promenade

12.05 AM

Open bar – beer, wine, soft drinks, and long drinks

02.00 AM

The event ends

New Year's Eve can be booked at Admiralhotel.dk
The menu can be adapted for vegetarians and pescatarians
- please inform us when booking.
For special inquiries, contact us at event@admiralhotel.dk

HAPPY NEW YEAR!

New Year's Eve

MENU

3995 DKK

Appetizers

Gillerdeau oyster with Yuzu and wasbi

Gougères with gruyère and truffle

Smoked potato with chive emulsion and gastro unika gold caviar

Lobster salad in crispy croustade

2019 Millésime, Charpentier, Charly sur Marne, Champagne

1st course

Raw scallop with gooseberry vinaigrette and pickles from 2026

2024 Kallstadt Riesling, Weingut Rings, Pfalz

2nd course

Hamachi crudo with smoked walnut sauce and caviar from Gastro Unika

2023 Saint-Aubin, 1er Cru Sous Roche Dumay Blanc, Domaine Bertrand Bachelet, Burgundy

3rd course

Lobster Thermidor winter spinach and sauce américaine

2021 Côte de Nuits Villages, Aux Montagnes, Pierre Meurgey, Burgundy

4th course

Grilled beef fillet with glazed beetroot, smoked bone marrow, red wine sauce, and pickled berries from the summer

2019 Pomerol, Château Le Moulin de Basileus, Bordeaux

5th course

Chocolate ice bar with roasted coconut, passion fruit and vanilla

2012 Pinot Gris, Clos Jebsal, VT, Zind-Humbrecht, Alsace

6th course

"Kransekage" aka. Marzipan Wreath Cake with dark chocolate

NV Demi Sec, Charpentier, Champagne

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

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