

SALT

Christmas Eve at SALT restaurant

1395 DKK per person

Included in the price

Appetizers, champagne, 3-course menu, wine menu, petit fours & coffee/tea

MENU

Appetizers

Gougères with gruyere cheese and truffle
Vol-au-vent with fresh cheese, herbs, and trout roe

Champagne Henriot, Brut Souverain, France

Starter

Creamy lobster bisque with warm spices, salmon soufflé, and crispy crouton
2019, Mercurey 1. Cru, Clos Marcilly Monopole, Les Heritieres Saint Genesys, Bourgogne, France

Main Course

Roasted duck with apples, prunes, and thyme
Crispy potatoes
Boiled potatoes
Caramelized potatoes
Gravy

2016, Châteauneuf-du-Pape, Clos Saint Jean, Rhône, France

Dessert

Risalamande with roasted almonds, vanilla, and warm cherry sauce

2014 LBV, Quinta Santa Eufemia, Duoro, Portugal

Coffee

Petit fours and chocolate

PRACTICAL INFORMATION

Arrival: 17:30, 17:45, or 18:00

End time: 22:00

Guests are very welcome to continue in SALT bistro bar until 00:00.