



# Christmas Eve in SALT restaurant

Exclusively for guests staying at Admiral Hotel  
on the 24th - 25th of December.

**1595 DKK per guest**

06.00 PM - 10.00 PM

## THE PACKAGE INCLUDES

One glass of champagne & appetizers  
3-course menu incl. wine menu  
Filtered water  
Coffee & sweets

## CHRISTMAS EVE MENU

### APPETIZERS

Gougères with gruyere cheese and cepes  
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  
**2022, Bourgogne Blanc, Maison Ambroise**

### MAIN COURSE

Roasted duck with apples, prunes, and thyme  
Crispy potatoes  
Boiled potatoes with parsley  
Caramelized potatoes  
Pickled red cabbage  
Duck gravy with thyme and port wine  
**2021, Garnacha, Históric Negre, Terroir al Limit, Priorat**

### DESSERT

Risalamande with roasted almonds, vanilla, and warm cherry sauce  
**2014 LBV, Quinta Santa Eufemia, Duoro, Portugal**

### COFFEE & SWEETS

The pastry chef's Christmas treats and confectionery

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