



Christmas Eve at Admiral Hotel

1895 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 incl. wine menu

Filtered water

Coffee & sweets

CHRISTMAS EVE MENU

APPETIZERS

Gougères with Gruyère cheese and porcini mushrooms

Croustade with fresh cheese, herbs and trout roe

NV Brut Souverain, Henriot Champagne

STARTER

Juniper-cured salmon with pickled apple and dill vinaigrette

2022 Chardonnay, Château Lavernette, Burgundy

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

2021 Châteauneuf-du-Pape, Le Vieux Donjon, Rhône

DESSERT

Risalamande with roasted almonds, vanilla, and warm cherry sauce

2017 Late Bottled Vintage, Krohn, Portugal

COFFEE & SWEETS

The pastry chef's Christmas treats and confectionery

Christmas Eve can be booked at [Admiralhotel.dk](https://admiralhotel.dk).

Please note that a vegetarian menu will not be available on Christmas Eve.

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