

A

New Year's Eve



MENU

3395 DKK

Appetizers

Gillardeau oyster with ponzu and yuzu kosho
Gougères with gruyère and truffle
Oxtail arancini with lobster emulsion and smoked paprika
Ibérico toast with ceps and mustard
Lobster salad in crispy croustade

NV Blanc de Blancs, Grand Cru, Bonnaire, Champagne

1st course

Raw scallop with gooseberry vinaigrette and pickles

2023 Sancerre, Silex, Hubert Brochard, Loire

2nd course

Hamachi with smoked walnut sauce and caviar from Magnatum
2022 Fleur de Savagnin, Domaine Christophe et Yoann Perrin, Jura

3rd course

Lobster Thermidor winter spinach and sauce américaine
2022 Garnacha, El Garbi, Terra Alta

4th course

Poach turbot with sauce vin blanc and truffle
2022 Chardonnay, Hautes-Côtes de Beaune, Domaine Billard, Burgundy

5th course

Grilled beef with glazed beetroot, smoked bone marrow, red wine sauce,
and pickled berries from the summer
2019 Barolo, Castagni, Tenuta Reverdito, Piedmont

6th course

Chocolate icecream bar with roasted coconut, passion fruit, and vanilla
2018 Eyssards "Cuvée Flavie", Saussignac

"Kransekage"

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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PROGRAM

05.30 PM

Welcome

06.00 PM

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

06.30 PM

Dinner with wine pairing and live music at Admiral Hotel

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!