

# CHRISTMAS AT VILLA



## FOOD MENU 2020

Three variations of herring

Beetroot cured salmon with pickled cucumber & mustard sauce with shallot onion & chili

Christmas pork sausage & Christmas roast pork with creamy kale

Sugar glazed potatoes

Duck confit with prunes, red cabbage & apple compote

Cheese: Høgelundgaard 12 year aged & Gnalling, cherry jelly and crisp rye bread

Risalamande

575 DKK pr. person

## DRINKS MENU 1

Mikkeller Juleøl or Chateau Pierrail Blanc

Scotto Family, 11th hour, Chardonnay

Cillar de Silos S.L, El Quintanal

Chose between Graham's 10 YO, Tawny or Max Richter, Spätlese, Riesling

220 DKK pr. person

Add on Lysholm Linie 50,-

## DRINKS MENU 2

Daniel Crochet, Sancerre

Joseph Drouhin, Chablis, Chardonnay

Antinori, Tenuta la Braccesea, Nobile di Montepulciano

Chose between Graham's 10 YO, Tawny or Max Richter, Spätlese, Riesling

300 DKK pr. person

Add on Aalborg Porse 50,-



#contrast

#consciousluxury

#happiness