

New year's 2022/2023

Tietgensgade 39, 1704 København




VILLA
COPENHAGEN



COSMOPOLITAN
BRASSERIE

Welcome in Courtyard 17:30
Queen's speech 18:00

Oysters - Olives, Villa's salted nuts
Champagne Billecart- Salmon - Brut Reserve

Menu

Appetizer

Crispy tart, lobster and dill
Cold smoked salmon from Royal Nyborg Smokehouse, blinis and horseradish
Pancake puffs, duck confit and black pepper mayo
2021 Conte della Vipera, Sauvignon Blanc, Semillon

First course

Bisque of langoustine, intense tomato, nasturtium and langoustine
2019 Fess Parker, Santa Barbara, Chardonnay

Second course

Ravioli, Arla Unika Havgus, morels and pickled onions
2019 Domaine de Bellene, Vieilles Vignes,
Cote de Nuits - Villages, Pinot Noir

Main course

Danish tenderloin of beef, organic mushrooms, red wine sauce,
winter roots and braised cheeks
2020 Vajra, Langhe Nebbiolo

Dessert

Dark chocolate, dark berries, granola and apple sorbet
2010 Domaine des Baumard, Coteaux du Layon,
Clos du Ste. Catherine, Chenin Blanc

Midnight

Danish kransekage and Champagne
Champagne Billecart - Salmon - Brut Reserve

Package price: 2085 DKK / pers

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COSMOPOLITAN
BRASSERIE

Welcome in Courtyard 17:30

Queen's speech 18:00

Oysters - Olives - Villa's salted nuts
Champagne Billecart- Salmon - Brut Reserve

Vegetarian - Menu

Appetizer

Crispy tart, jerusalem artichoke and dill
Organic cucumber, blinis and horseradish
Pancake puffs and black pepper mayo
2021 Conte della Vipera, Sauvignon Blanc, Semillon

First course

Intense bouillon, leeks and nasturtium
2019 Fess Parker, Santa Barbara, Chardonnay

Second course

Ravioli, Arla Unika Havgus, morels and pickled onions
2019 Domaine de Bellene, Vieilles Vignes, Cote de Nuits- Villages
Pinot Noir

Main course

Organic mushrooms, red wine sauce and winter roots
2020 Vajra, Langhe Nebbiolo

Dessert

Chocolate, dark berries, granola and apple sherpet
2010 Domaine des Baumard, Coteaux du Layon,
Clos du Ste. Catherine, Chenin Blanc

Midnight

Danish kransekage and Champagne
Champagne Billecart - Salmon - Brut Reserve

Package price: 2085 DKK / pers

Nytårsaften 2022/2023

Tietgensgade 39, 1704 København




VILLA
COPENHAGEN


COSMOPOLITAN
BRASSERIE

Velkomst i Courtyard 17:30
Dronningens nytårstale 18:00

Østers - Oliven, Villas saltet nødder
Champagne Billecart- Salmon - Brut Reserve

Menu

Appetizer

Sprød tærte med hummer og dild
Kold røget laks fra Royal Nyborg Smokehouse, blinis og peberrod
Æbleskive, andeconfit og sort peber mayo
2021 Conte della Vipera, Sauvignon Blanc, Semillon

Starter

Jomfruhummer bisque, intens tomat, løgkarse og jomfruhummer
2019 Fess Parker, Santa Barbara, Chardonnay

Forret

Ravioli, Arla Unika Havgus, morkler og syltede perleløg
2019 Domaine de Bellene, Vieilles Vignes, Cote de Nuits - Villages
Pinot Noir

Hovedret

Dansk oksemørbrad, økologiske svampe, rødvinsauce,
vinterrødder og braiseret kæbe
2020 Vajra, Langhe Nebbiolo

Dessert

Chokolade, mørkebær, granola og æblesorbet
2010 Domaine des Baumard, Coteaux du Layon,
Clos du Ste. Catherine, Chenin Blanc

Midnat

Kransekage og Champagne
Champagne Billecart- Salmon - Brut Reserve

Pakkepris: 2085 DKK / pers

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COPENHAGEN



COSMOPOLITAN
BRASSERIE

Velkomst i Courtyard 17:30
Dronningens nytårstale 18:00

Østers, Oliven og Villas saltet nødder
Champagne Billecart- Salmon - Brut Reserve

Vegetarmenu

Appetizer

Sprød tærte med jordskok og dild
Økologisk agurk, blinis og peberrod
Æbleskive og sort peber mayo
2021 Conte della Vipera, Sauvignon Blanc, Semillon

Starter

Intens bouillon, porre og tallerkenskækker
2019 Fess Parker, Santa Barbara, Chardonnay

Forret

Ravioli, Arla Unika Havgus, morkler og syltede perleløg
2019 Domaine de Bellene, Vieilles Vignes, Cote de Nuits- Villages
Pinot Noir

Hovedret

Økologiske svampe, rødvinssauce og vinterrødder
2020 Vajra, Langhe Nebbiolo

Dessert

Chokolade, mørkebær, granola og æblesorbet
2010 Domaine des Baumard, Coteaux du Layon,
Clos du Ste. Catherine, Chenin Blanc

Midnat

Kransekage og Champagne
Champagne Billecart- Salmon - Brut Reserve

Pakkepris: 2085 DKK / pers