

# New year's 2023/2024

Welcome in Courtyard 17:00

Queen's speech 18:00  
Oysters - Olives - Villa's salted nuts  
Ayala Brut Majeur Champagne

Dinner in Kontrast - 18:30

*2060 DKK price per person*



## Menu

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### Appetizer

Caviar-topped blinis, sour cream and chives  
Beetroot-cured salmon tartare in a crispy tart shell  
Truffle-infused Gougères with Gruyere  
*2016 Filep Furmint, Tokaj, Hungary*

### First course

Half a lobster, butter brioche, fennel, herbs and cream cheese from Søtofte  
*2022 Awatere Sauvignon Blanc, Marlborough, NZ*

### Second course

Ravioli, pumpkin and Champagne sauce with Kalix caviar  
*2021 Grüner Veltliner, Handwerk, Dominique Stagård, Kremstal, Austria*

### Main Course

Herb-crusted beef tenderloin, danish mushrooms,  
red wine sauce and truffled Dauphinoise potatoes  
*2020 Occhetti Nebbiolo d'Alba, D.O.C. Prunotto Estate, Piemonte, Italy*

### Dessert

Dark chocolate mousse cake, hazelnut crumble, orange-sea  
buckthorn gel and pistachio ice cream  
*2019 Ximenez Spinola Delica Cosecha Bodegas Ximenez-Spinola, Jerez, Spain*

Kransekage  
(kransekage packed to go)

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Ayala Brut Majeur Champagne

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*2060 DKK price per person*



## Vegetarian Menu

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### Appetizer

Caviar-topped blinis, sour cream and chives  
Beetroot tartare in a crispy tart shell  
Truffle-infused Gougères with Gruyere  
*2016 Filep Furmint, Tokaj, Hungary*

### First course

Poached egg, butter brioche, fennel, winter herbs and cream cheese from Søtøfte  
*2022 Awatere Sauvignon Blanc, Marlborough, NZ*

### Second course

Ravioli, pumpkin and Champagnesauce with olives and chives  
*2021 Grüner Veltliner, Handwerk, Dominique Stagård, Kremstal, Austria*

### Main Course

Herb-crusted miso-celery steak, danish mushrooms,  
red wine sauce and truffled Dauphinoise potatoes  
*2020 Occhetti Nebbiolo d'Alba, D.O.C. Prunotto Estate, Piemonte, Italy*

### Dessert

Dark chocolate mousse cake, hazelnut crumble,  
orange and sea buckthorn gel and pistachio ice cream  
*2019 Ximenez Spinola Delica Cosecha Bodegas Ximenez-Spinola, Jerez, Spain*

Kransekage and champagne  
(kransekage packed to go)

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# Nytårsaften 2023/2024

Velkomst i Courtyard 17:00

Dronningens nytårstale 18:00

Østers, oliven og Villas salte nødder  
Ayala Brut Majeur Champagne

Middag i Kontrast - 18:30

Pris: 2060 DKK



## Menu

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### Appetizer

Caviar toppede blinis, creme fraiche og purløg  
Rødbede gravet lakse tatar på sprøde tærte  
Trøffel Gougères med Gruyere  
*2016 Filep Furmint, Tokaj, Hungary*

### 1. Forret

Halv hummer, smør brioche, fennikel, urter og friskost fra Søtofte  
*2022 Awatere Sauvignon Blanc, Marlborough, NZ*

### 2. Forret

Ravioli, græskar og champagne sauce med Kalix rogn  
*2021 Grüner Veltliner, Handwerk, Dominique Stagård, Kremstal, Austria*

### Hovedret

Urte rullet oksemørbrad, danske svampe, rødvins sauce  
og kartoffel-trøffel Dauphinoise  
*2020 Occhetti Nebbiolo d'Alba, D.O.C. Prunotto Estate, Piemonte, Italy*

### Dessert

Mørk chokolademousse kage, hasselnøddecrumble,  
orange-havtorngel og pistacie is creme  
*2019 Ximenez Spinola Delica Cosecha Bodegas Ximenez-Spinola, Jerez, Spain*

Kransekage  
(Kransekage pakket til at tage med)

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# Nytårsaften 2023/2024

Velkomst i Courtyard 17:00

Dronningens nytårstale 18:00

Østers, oliven og Villas salte nødder  
Ayala Brut Majeur Champagne

Middag i Kontrast - 18:30

*Pris: 2060 DKK*



## Vegetar Menu

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### Appetizer

Caviar toppede blinis, creme fraiche og purløg  
Rødbede gravet lakse tatar på sprøde tærte  
Trøffel Gougères med Gruyere  
*2016 Filep Furmint, Tokaj, Hungary*

### 1. Forret

Pocheret æg, smør brioche, fennikel, urter og friskost fra Søtofte  
*2022 Awatere Sauvignon Blanc, Marlborough, NZ*

### 2. Forret

Ravioli, græskar og champagne sauce med oliven og purløg  
*2021 Grüner Veltliner, Handwerk, Dominique Stagård, Kremstal, Austria*

### Hovedret

Urte rullet miso-selleri bøf, danske svampe, rødvins sauce og kartoffel-trøffel Dauphinoise  
*2020 Occhetti Nebbiolo d'Alba, D.O.C. Prunotto Estate, Piemonte, Italy*

### Dessert

Mørk chokolademousse kage, hasselnøddecrumble, orange-havtorngede og pistacie is creme  
*2019 Ximenez Spinola Delica Cosecha Bodegas Ximenez-Spinola, Jerez, Spain*

Kransekage  
(Kransekage pakket til at tage med)

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