



**NEWYEARS EVE MENU 2025 FOODCLUB
AARHUS**

**FIRST SEAT 800 KR. TABLE FOR 2 HOURS – ARRIVAL
17.00-17.45**

**SECOND SEAT 1000 KR. TABLE FOR THE REST OF
OPENINGHOURS - ARRIVAL FROM 19.15**

COLD ARRANGEMENT

- Ceviche with scallops, lime, coriander, chili & mango
- Beef tatar with trufflemayo, pickled mushrooms, radicchio & "Vesterhavs ost"
- Salad on Cod with horseradish cream, salted cucumber & pickled mustard seeds
- Air dried coppa with baked bell peppers & sage
- Cesar salad romaine salad, anchovies, croutons, parmesan & cæsardressing
- Waldorfsalad with celery, apple, roasted walnuts, sour cream & chervil
- Asian coleslaw with peanuts, chili, coriander & ponzu dressing
- Salad of grilled zucchini confit garlic, parsley, cheese & roasted pinenuts
- Moroccan salad with fried chickpeas, sumac, cumin, grilled onions & mint
- Saltbaked beetroots balsamico, figs, ricotta & roasted sunflower seeds

WARM ARRANGEMENT

- Lobster bisque sour cream, crispy bread & dill
- Grilled fillet of beef with Chimichurri & baked winter onions
- Fried cod with burned lemon & tatarsauce
- Braised pork plum bbq, fried mushrooms & truffle
- Grilled langoustine with parsley butter
- Fried gnocchi with mushroom, oregano & parmesan
- Stewed Jerusalem artichokes with truffle butter
- Crispy fried pommes Anna & herbs
- Fried & glazed parsley roots with hazelnuts
- Saltbaked celery with hazelnuts & browned butter
- Pommes frites & seasoning salt

Truffle sauce
Truffle mayo
Chipotle mayo
Bearnaise mayo
Hummus
Haidari
Herb sauce

DESSERTER

- Kastberg softice
- Chocolatemousse with berries & seasalt
- "Kransekage"
- Saucer & crumbles

DRIKKEVARER

- Two kinds of drinks
- Rosé - Hvidvin - Rødvin
- Blanc de Blancs Brut
- Draft beer
- Coca Cola & Cola Zero
- Sodavand from Frem
- Carlsberg Nordic 0,0%
- Homemade lemonade