MENU - 3 COURSES

Mussel soup with cauliflower, lardo, salted lemon & chives
250 g. striploin with mushrooms, celeriac purée & red wine sauce
Mashed potatoes with butter & cress
Milk chocolate mousse with pickled plums & coffee crumble

425

SNACKS 40

Chicken chips with sour cream dip
Manitoba bread with whipped browned butter
Parmesan waffle cured ham & chive

---

1 course 175 - 2 courses 265 - 3 courses 295

STARTERS

Mussel soup, cauliflower, lardo, salted lemon & chives
Tatare, brown beech mushrooms, crispy potatoes, pepper mayonnaise & piment d'Espelette
Breaded parsley root, chestnut purée, wild garlic capers & cheese foam
Chicken terrine, roasted ham, pickled cucumber & tarragon sauce
Scallops, caramelised onion cream, potato purée & lobster sauce +100

MAINS

250 g. striploin, mushrooms, celeriac purée & red wine sauce with bone marrow +150
Catch of the day, roasted Hokkaido pumpkin & mussel foam +100
Muchroom tart, 'Vesterhavs' cheese & mushroom sauce
Confit pork belly, apple purée, palm kale & vadouvan sauce
Stuffed chicken breast, corn, chanterelles, blackberries & blanquette sauce

SIDES 40 - ALL SIDES 100

Mashed potatoes with butter & cress
Jerusalem artichokes with fennel & apple chutney and Comté
Salad with marioram vinaigrette & croutons

DESSERTS

2 kinds of ice cream with crumble
Berry tart with whipped white chocolate cream
Milk chocolate mousse with pickled plums & coffee crumble
3 cheeses with appropriate accompaniments +50

MADKLUBBEN
KØBENHAVN