FOOD CLUB NØRREBRO

CHRISTMAS MENU

Snacks & dips

SOURDOUGH BREAD (VG)

CURED SALMON
With mustard-dill sauce

STEAK TARTARE
With sriracha mayo, jerusalem artichokes & cress

TZATZIKI (V)
With dill

HUMMUS (VG)
With dukkah

BEARNAISEMAYO (V)

PARMESAN & BASIL DIP (V)

Salads

ASIAN CABBAGE SALAD
With cabbage, salted almonds & kimchi vinaigrette

CAESAR SALAD
With romaine lettuce, croutons, parmesan & caesar dressing

PASTA SALAD (V)
With savoy cabbage, mushrooms, grilled shallots & truffle vinaigrette

WALDORF SALAD (V)
With goat cheese, grapes, apples, wallnuts & fig dressing

PEARL BARLEY SALAD (VG)
With broccoli, daikon, hokkaido squash, parsley, onion & preserved lemon vinaigrette

BEAN SALAD (VG)
With lima beans, mango, celery, coriander & mole poblano

BEETROOT SALAD (VG)
With roasted roots, sunflower seeds & yuzu miso dressing

CARROT SALAD (VG)
With cashew nuts, curry vinaigrette, coriander & chili

WINTER SALAD (VG)
With cranberries, apple, caramelized pecans & apple cider vinaigrette

VG = VEGAN

V = VEGETARIAN

Hot dishes

FOOD CLUB'S CUVETTE

CONFIT DUCK LEG

ROAST PORK
With red cabbage & lingonberries

DANISH PORK MEATBALLS

FOOD CLUB'S SAUSAGE

FISH & CHIPS

GYOZA

BRUSSELS SPROUTS (V)
With nuts & hot honey

ROASTED POTATOES (VG)
With chimichurri

SALT BAKED CELERY (VG)
With truffle vinaigrette & hazelnuts

FRENCH FRIES (VG)

Desserter

SOFTICE & WAFFLES (V)
With different sauces & toppings

APPLE CRUMBLE (V)
With cinnamon & cardamom

TIRAMISU (V)

Soft drinks

COCA COLA & COCA COLA ZERO
FREM SODA
HOMEMADE LEMONADE OF THE DAY

Beer & wine

TUBORG GRØN (ON TAP)
ROSÉ - WHITE WINE - RED WINE
BLANC DE BLANCS BRUT

ADDITIONAL WINES FROM OUR WINE LIST ARE AVAILABLE AT AN EXTRA CHARGE.

MENU SELECTIONS MAY VARY.

Do you have any allergies? Ask one of our chefs, who will be happy to guide you safely through the buffet.
Credit card fees: Business cards issued within or outside the EU/EEA, as well as private payment cards issued outside the EU/EEA, are subject to a surcharge.