



JULEMIDDAG - CHRISTMAS DINNER

1. SERVERING - 1ST COURSE

Ny Hattenæs karrysild + en snaps pr. mand
Ny Hattenæs curry herring + one snaps per person

2. SERVERING - 2ND COURSE

Rugbrød, surdejsbrød & gammeldags kværnet smør fra Aabybro Mejeri
Rye bread, sourdough bread & traditional churned butter from Aabybro Dairy

Røget, færøsk laks serveret med sennepsdressing
Smoked Faroese salmon served with mustard dressing

Håndpillede rejer med mayonnaise
Hand-peeked shrimps with mayonnaise

Panko-paneret rødspættefilet med remoulade & citron
Panko-breaded plaice fillet with remoulade & lemon

3. SERVERING - 3ND COURSE

Rosa stegt andebryst med rødkål & syltede valnødder
Medium-rare duck breast with red cabbage & pickled walnuts

Panchetta med æbler & timian
Pancetta with apples & thyme

Kartofler med persille & skalotteløg
Potatoes with parsley & shallots

Andesauce
Duck sauce

4. SERVERING - 4ND COURSE

Juleroulade med sirup, vaniljeis & knas
Christmas roulade with syrup, vanilla ice cream & crunch