

CHRISTMAS TASTING

17:00-21:00

MENU

Lobster bisque

*Cured North Sea fish - herb oil - crisps
Chardonnay, Croix Belle, Cotes du Thongue, Languedoc, FR*

Game tapas

*Carpaccio - paté - sausage
Segna de Cor, Le Roc Des Anges, Roussillon, FR (BIO)*

Duet of duck & pork

*Duck breast - fried port - cracklings - Christmas sauce - kale - potato cake
Cairanne Vieilles Vignes, André Berthet-Rayne, Rhone, FR (ECO)*

Baked taleggio

*Honey - crispbread
Port wine*

White chocolate panna cotta

*Cherry top - sweet & crisp
Passerilée, Philippe Delesvaux, Côteaux du Layon, FR*

3 courses / 425,-

4 courses / 510,-

5 courses / 595,-

Wine menu 3 glasses / 275,-

Wine menu 4 glasses / 360,-

Wine menu 5 glasses / 445,-

Beer menu 3 glasses / 145,-

Beer menu 4 glasses / 195,-

Beer menu 5 glasses / 245,-

A GOOD START

**G&T / 85,-
Knaplund Spritz / 95**

EVENTS

CHRISTMAS MENUS

From 21/11 to 21/12

BLACK FRIDAY

Friday 29/12

CHRISTMAS DUCK

TAKE AWAY

Monday 23/12

NEW YEAR MENU

TAKE AWAY

Tuesday 31/12

Info and booking

Hotelskjern.dk

*If you have any questions regarding allergens, please contact the staff
The winemenu is examples and can be changed*