

En uforglemmelig julemenu 2024

Tilgængelig på Tjergensgade 39, 1704 København

Brasserie Kontrast

3 Retter menu: 770 DKK / pers

Vinmenu: 595 DKK / pers

*vinmenu kan tilføjes som ekstra

Forret

Laks – Yuzu & Dashi Vinaigrette

2021 Wachenheimer Riesling Pfalz Dr. Bürklin-Wolf

Hovedret

Andebryst à la Wellington – Svampe fra Funga Farm
& Fermenteret Kirsebær

2018 Barda Pinot Noir Chacra Rio Negro Patagonia

Dessert

Julekugle - Ris a la Mande

Brachetto d'Aqui

Vegetarmenu

Forret

Pocheret Fennikel – Yuzu & Dashi Vinaigrette

2021 Wachenheimer Riesling Pfalz Dr. Bürklin-Wolf

Hovedret

Knold Selleri – Svampe fra Funga Farm &
Fermenteret Kirsebær

2018 Barda Pinot Noir Chacra Rio Negro Patagonia

Dessert

Julekugle - Ris a la Mande

Brachetto d'Aqui

An Unforgettable Christmas Menu 2024

Brasserie Kontrast

3 Course Menu: 770 DKK / pers

Wine menu: 595 DKK / pers

*wine menu can be added as extra

Starter

Salmon – Yuzu & Dashi Vinaigrette

2021 Wachenheimer Riesling Pfalz Dr. Bürklin-Wolf

Second Course

Duck Breast à la Wellington – Mushrooms from Funga Farm
& Fermented Cherry

2018 Barda Pinot Noir Chacra Rio Negro Patagonia

Dessert

Christmas Cake - Ris a la Mande

Brachetto d'Aqui

Vegetaian menu

Starter

Poached Fennel – Yuzu & Dashi Vinaigrette

2021 Wachenheimer Riesling Pfalz Dr. Bürklin-Wolf

Second Course

Celeriac – Mushrooms from Funga Farm
& Fermented Cherry

2018 Barda Pinot Noir Chacra Rio Negro Patagonia

Dessert

Christmas Cake- Ris a la Mande

Brachetto d'Aqui
