

BUFFET IN
PUBLIC

Villa Holiday

VILLA HOLIDAY
2025

NEW YEAR'S
MENU

WELCOME IN SQUARE 17.30 / SERVING CHAMPAGNE & OYSTERS
THE KINGS NEW YEAR'S SPEECH 18.00 / DINNER STARTS 18.30 - 22.00

APPETIZER

Cod ceviche, onion, coriander
Choux, porcini, kale
Beetroot, almond, Gammel Knas

2022 Sanctum Chardonnay

BUFFET

Lobster & shellfish salad à la Villa
Danish cured ham with our own Villa pickles
Grilled winter roots with Havgus and olive oil
Variation of cauliflower with almonds, lemon-tarragon vinaigrette

2023 Rosso di Montalcino Altesino

Onion soup with Madagascar pepper & gratinéed Emmentaler brioche
Halibut served with crab velouté sauce & winter herb salad
Slow-cooked veal prime rib served with sauce bordelaise with smoked marrow
Pommes Dauphines with thyme & fresh beluga lentils
Nordic caponata with sheep feta & mint

2020 Langhe Nebbiolo Ginestrino Conterno Fantino

2022 Sancerre Rouge Tradition Domaine Bernard Fleuriet

DESSERTS

Assortment of Danish cheeses & jams with bread
& crackers from Rug Bakery
Assortment of new year's desserts from Rug Bakery
Fruit, cakes, petit fours & chocolate

2022 Coteaux du Layon Ambroisie

FOOD MENU 935 DKK / WINE MENU 595 DKK / KIDS MENU 395 DKK

*ADD ON FREE FLOW CHAMPAGNE FROM 22.00 - 01.00 / 495 DKK