

rug

CHRISTMAS EVENING

MENU



BAKERY
COPENHAGEN

4-SERVINGS NO.1

BURRATA

Roasted pumpkin, black trumpets

COD CRUDO

Fennel, sea buckthorn, samphire

*2023 Grüner Veltliner Burgenland Kracher/
Nackenmarkt*

TORTELLINI

Guinea fowl broth, black truffle

2020 Langhe Nebbiolo Ginestrino Conterno Fantino

GLAZED DUCK

Potato terrine, morels, radicchio, Marsala

*2022 Sancerre Rouge Tradition
Domaine Bernard Fleuriet*

VELVET BRIOCHE & BUTTER PUDDING

Cinnamon, sabayon

2022 Coteaux du Layon Ambroisie

5-SERVINGS NO.2

BURRATA

Roasted pumpkin, black trumpets

SMOKED BEETROOTS

Horseradish, herbs

*2023 Grüner Veltliner Burgenland Kracher/
Nackenmarkt*

TORTELLINI

Guinea onion broth, black truffle

2020 Langhe Nebbiolo Ginestrino Conterno Fantino

BAKED CELERIAC

Potato pure, hazelnut, winter greens

*2022 Sancerre Rouge Tradition
Domaine Bernard Fleuriet*

VELVET BRIOCHE & BUTTER PUDDING

Cinnamon, sabayon

2022 Coteaux du Layon Ambroisie