

rug

NEW YEAR'S MENU

2025/2026



BAKERY
COPENHAGEN

WELCOME IN PLAYROOM 17.30 / SERVING CHAMPAGNE & OYSTERS
THE KING'S NEW YEAR'S SPEECH 18.00 / DINNER AT 18.30

SNACKS NO.1

LOBSTER SALAD
Sourdough crisps & herbs

GRILLED LANGOUSTINE
Miso, roasted hazelnuts

FRIED FINE DE CLAIR OYSTER
Pimento, caviar

SNACKS NO.2

PICKLED VEGETABLE SALAD
Sourdough crisps & herbs

GRILLED JERUSALEM ARTICHOKE
Miso, roasted hazelnuts

FRIED POTATO CROQUET
Pimento, black winter truffle

Crémant d'Alsace Giersberger Brut Ribeauvillé

**included in 5-servings menu*

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5-SERVINGS NO.1

DESIGNED TO BE SHARED

CURED SCALLOP
Endive, elderflower

*2024 Gaba do Xil Barreiro Valdeorras
Telmo Rodriguez*

DEER CARPACCIO
Cherry, almonds, black winter truffle

RAVIOLI
Prosciutto di Parma, sage

2023 Rosso di Montalcino Altesino

TURBOT
Herb crust, piccata, artichoke, citrus

*2023 Saint-Véran Grande Bruyère
Domaine Croix Senaillet*

CHEESE MOUSSE
Blood orange, rosemary

Fine Old Muscat NV Buller

DARK CHOCOLATE TART
Crème fraîche, raspberry

Fiocco di Vite NV Tosco

2140 DKK / pp
****including snack menu***

ADD ON FREE FLOW CHAMPAGNE FROM 22.00 – 01.00 / 495 DKK

5-SERVINGS NO.2

DESIGNED TO BE SHARED

CAULIFLOWER

Endive, elderflower

*2024 Gaba do Xil Barreiro Valdeorras
Telmo Rodriguez*

BEETROOT CARPACCIO

Cherry, almonds, black winter truffle

RAVIOLI

Pumpkin, radicchio, sage

2023 Rosso di Montalcino Altesino

CELERIAC

Herb crust, piccata, artichoke, citrus

*2023 Saint-Véran Grande Bruyère
Domaine Croix Senaillet*

CHEESE MOUSSE

Blood orange, rosemary

Fine Old Muscat NV Buller

DARK CHOCOLATE TART

Crème fraîche, raspberry

Fiocco di Vite NV Tosco

1090 DKK / pp
****including snack menu***

ADD ON FREE FLOW CHAMPAGNE FROM 22.00 – 01.00 / 495 DKK