



CHRISTMAS AT KROGS

Lunch

A SELECTION FROM THE SEA

Served with Danish rye bread, sour dough bread, churned butter & garniture
(must be ordered by the entire table)

KROGS PICKLED & HERITAGE MATURED HERRING

Spice herring

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Mustard herring

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Curry herring

SEASONAL SPECIALTIES

Cold smoked Islandic salmon

Hand peeled prawn-salad &
organic eggs

Krogs butter fried fish cakes

Meuniere fried place fillets

RIS À LA MANDE

Rice & vanilla pudding, pickled cherry sauce

495,- per person

Supplement: Cheese + 75,- Pork rilette & Pork roast + 125,-





CHRISTMAS EVENING MENU

Served from 17.30

CHRISTMAS 3 COURSE DINNER

Champagne & appetizer

Butter steamed witch

Jerusalem artichoke puré - Pumpkin seeds - Fennel herbs - brown butter

Poched cod

Beetroot - Potato puré - Turbot sauce - Chervil

Almond ice cream

Puffed rice - Cherry juice - Burnt almonds

Wine pairing

Coffee/Tea served with
Krogs Christmas cookies & avec

1.150,-

CHRISTMAS TASTING MENU

Champagne & appetizer

Scallop with caviar

Orange sauce - Bronze fennel

Mussel soup

Parsley oil

Butter steamed witch

Jerusalem artichoke puré - Pumpkin seeds - Fennel herbs - Brown butter

Lobster

Confit organic egg yolk - Chervil & tomato vinaigrette

Pan fried turbot

Jerusalem artichokes - Caramelized onion puré - Tarragon & Grilled lemon sauce

Palet D'or

Dark Chokolade - Creme liqueur
White chocolate & Orange ice cream

Wine pairing

Coffee/Tea served with
Krogs Christmas cookies & avec

1.850,-

