



Tres Locos

6 course

FESTIVE MENU

Available from 13th of November

Tuna tostada

Tuna, pickled watermelon, avocado ponzu sauce, truffle & yuzu mayo, crunchy plantain

Lobster taco

Lobster, tiger shrimp, chorizo, guajillo sauce, garlic mayo

Duck taco

Chile mole salsa, fennel, pickled red onions, pomegranates

Pork Belly

Butternut squash pipian, chicharron, tamarindo, served with tortillas

Beef tenderloin

Grilled beef tenderloin, grilled avocado, date mole, pico de gallo, feta cheese, whiskey & chipotle sauce

DESSERT

Choco flan

Vanilla flan with chocolate base, caramel sauce, cream

11.990 kr. pr. person

The menu is only served for the whole table

RED WINE

Masi Modello (Merlot, Italia)

Light medium bodied, unsweet and medium tannin. Forest berries, heather, rind spices and earth.

Glass 1.990 kr. Bottle 8.490 kr.

WHITE WINE

Barone Montalto (Pinot Grigio, Italia)

Clean, fresh and fruity. Pears, green apples and white peaches.

Glass 1.990 kr. Bottle 8.490 kr.

BEER

Tuborg Julebryg 0,4 1.890 kr.



Please notify your waiter of any food allergies or intolerances.