



Tres Locos

6 course

FESTIVE MENU

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

WINE

~ RED WINE ~

Codorníu Tempranillo Organic (Spain)

Deep red and fragrant with red berries, cacao and spices.

Glass 1.990 kr. Bottle 8.490 kr.

~ WHITE WINE ~

Codorníu Albariño Organic (Spain)

Fresh with citrus and lime notes and white flowers.

Glass 1.990 kr. Bottle 8.490 kr.

~ SPARKLING WINE ~

Delapierre Seco Cava (Spain)

Mild with pears and apples.

Glass 1.890 kr. Bottle 7.990 kr.

CHRISTMAS BEER

Tuborg Jülebryg 0,4

1.890 kr.

Gull Lite Jól - white ale 0,4

1.890 kr.