

Starts November 11th



6 course

FESTIVE MENU

Tiger shrimps vizcaina

Garlic mayo, dried olives, Jerusalem artichoke, crispy tortilla

Lobster taco

Crispy lobster tempura, mango salsa, amarillo sauce, pickled red onion, guacamole

Confit duck leg taco

White cabbage, pumpkin, pickled red onion, corn & pomegranate salsa, avocado salsa, hoisin sauce, amarillo sauce, pistachios

Slow cooked pork pernil

with green rice and plum mole

Grilled beef tenderloin

Asparagus, butternut squash, pumpkin mole, whiskey-chipotle sauce, crispy potatoes

DESSERT

Choco flan

Vanilla flan with a chocolate base, caramel sauce, cream



13.900 kr. pr. person

The menu is only served for the whole table

The menu contains peanuts.

Please notify your waiter of any food allergies or intolerances.