



NEW YEARS MENU  
BY NIELS

Brill in burnt hay with lettuce, salt strawberries  
and soured cream with roe

2016 DOMAINE HUBERT CHAVY-CHOUET BOURGOGNE BLANC,  
BURGUNDY

Norwegian scallops with kale, green gooseberries,  
almonds and smoked mussel sauce

2015 VINCENT GAUDRY SANCERRE LE TOURNEBRIDE,  
LOIRE

Onion from Søren Wiuff with stuffed morel, aged hay cheese,  
preserved elderberries and chicken sauce

2014 POTEL AVIRON MORGON CÔTE DU PY, VIELLES VIGNES,  
BURGUNDY

Red deer steak with baked chard, blackcurrant and truffle

2014 BODEGAS EMILIO MORO,  
RIBERA DEL DUERO

Citrus fruits, vanilla, white chocolate and meringue

2009 DOMAINE DE DISZNOKO ASZU 5 PUTTONYOS,  
TOKAJI

Kaffe avec / coffee avec

Kransekage (Danish almond cake) and Champagne