



Menu for Working Dinner on 7th of November 2018

Homemade bread, butter

Appetizer

Whipped goat cheese with herb-marinated zucchini, dark rye-bread hempseed crisp, tomato concassé, and apple-foam sauce

Pre-Main

Jerusalem artichoke velouté with candied cranberries

Main Course (at choice)

Butter-fried wels catfish fillet with fondant potato, spinach celery purée, shiitake mushrooms, and hollandaise sauce

or

Slow-cooked beef cheeks with caramelized parsnips, seared potatoes, and rowanberry sauce

or

For Vegetarians:

Baked Brie cheese with aubergine caviar, pak choi, and tomato sauce

Dessert

Chocolate-glazed coconut-milk cheesecake with blackcurrant sauce and sea-buckthorn gel

White Wine

Arpeggio Cataratto Friuli Italy

Red Wine

Chateau Barbe d'Or Bordeaux France

Coffee or tea

Mineral water Venden with citrus fruit (in carafes)