



# Thor's Yuletide Feast

\$115 per person

**Freshly Shucked Oysters**  
Sunrise lime vinaigrette - \$40 / \$75

---

---

**Salmon Gravlax**  
Horseradish cream, dill, aquavit, preserved lemon, apples, radish

**Beef Tongue Carpaccio**  
Brown butter, white bean, parsnip, hazelnut, cipollini, sprouts

**Roasted Beetroot**  
Smoked sweet potato, charcoal crumb, rosemary, black rice porridge

---

---

**Rainbow Trout**  
Mulled wine fumet, smoked carrot

**Flæskesteg**  
Leek, pickled mustard fennel, blackcurrant jus

**Pinnekjøtt**  
Kohlrabi mash, crispy kale, spiced honey jus

---

---

**Roast Cauliflower**  
Fermented plum, nut butter, parsley, yeast

**Crispy Kipfler Potatoes**  
Fermented cabbage, burnt cavolo nero, shallot, honey goats curd

---

---

**Red Wine Poached Pear**  
Pistachio praline, blackberry coulis, nectarine, cinnamon meringue

**Gingerbread Waffle**  
Chiboust cream, abbamele



# Odin's Yuletide Feast

\$145 per person

**Freshly Shucked Oysters**  
Sunrise lime vinaigrette - \$40 / \$75

---

---

**Salmon Gravlax**  
Horseradish cream, dill, aquavit, preserved lemon, apples, radish

**Beef Tongue Carpaccio**  
Brown butter, white bean, parsnip, hazelnut, cipollini, sprouts

**Roasted Beetroot**  
Smoked sweet potato, charcoal crumb, rosemary, black rice porridge

**Roasted Bone Marrow**  
Meat powder, morcilla, bulls blood

---

---

**Rainbow Trout**  
Mulled wine fumet, smoked carrot

**Flæskesteg**  
Leek, pickled mustard fennel, blackcurrant jus

**Pinnekjøtt**  
Kohlrabi mash, crispy kale, spiced honey jus

**Beef Short Rib**  
Skordalia, crispy garlic, onion sprouts

---

---

**Roast Cauliflower**  
Fermented plum, nut butter, parsley, yeast

**Crispy Kipfler Potatoes**  
Fermented cabbage, burnt cavolo nero, shallot, honey goats curd

---

---

**Red Wine Poached Pear**  
Pistachio praline, blackberry coulis, nectarine, cinnamon meringue

**Gingerbread Waffle**  
Chiboust cream, abbamele