



Thor's Yuletide Feast

\$115 per person

Roast Bone Marrow

Seeded rye bread, charcoal dust - \$16

Beetroot Cured Salmon Gravlax

Crispbread, blackberry curd, radish, dill

Wild Venison Salami

Honey poached figs, whipped danish blue, roast walnuts,
fennel fronds

Rotisserie Chicken

Grilled leeks, swede puree, jus gras, mizuna

Plum Glazed Ham

Applesauce, kumquat, clove, pine needle

Surkål

Braised cabbage, granny smith apples, caraway seeds

Creamed Polenta

Red wine jus

Risalamande

Cherry sauce, smoked almonds



Odin's Yuletide Feast

\$145 per person

Roast Bone Marrow

Seeded rye bread, charcoal dust - \$16

Beetroot Cured Salmon Gravlax

Crispbread, blackberry curd, radish, dill

Wild Venison Salami

Honey poached figs, whipped danish blue, roast walnuts,
fennel fronds

Raspeballer

Sweet corn puree, goats cheese, pine nuts, red vein sorrel

Rotisserie Chicken

Grilled leeks, swede puree, jus gras, mizuna

Plum Glazed Ham

Applesauce, kumquat, clove, pine needle

Smoked Lamb Pinnekjøtt

Whisky glaze, pickled fennel, wild celery leaves

Surkål

Braised cabbage, granny smith apples, caraway seeds

Creamed Polenta

Red wine jus

Risalamande

Cherry sauce, smoked almonds