



1

HOTEL
copenhagen

FESTIVE MENUS

2025

Menus are available from 11 November, 2025 – 4 January, 2025
An expertly curated wine pairing, selected by the Beverage Manager is available upon request.



Festive Menu

600 DKK pp

FOR THE TABLE

Cadence bread with whipped butter

TO START

Choice of

Nordic pine cured trout, crème fraîche, rye, pickled quince
Kiselhøjen beetroots, roasted spiced cashew cream, horseradish granita and crispy onion

TO FOLLOW

Choice of

Confit duck leg, roast duck breast, Danish grains, gravy, lingonberry jam
Slow cooked Danish pork belly with crackling, spiced apple, roasted cabbage, pickled mustard
Caramelized onion, celeriac, and Søtofte dairy goat's cheese pie

SIDES

Braised Christmas spiced red cabbage
Caramelized Danish potatoes

DESSERT

Risalamande brûlée, warm cherry compote, caramelized almonds

Add cheese course + 100 DKK pp

Minimum of 2 persons



Festive Menu

700 DKK pp

BITES

Cadence bread with whipped butter
Second Life dip, crackers
Danish charcuterie, homemade kimchi

TO START

Nordic pine cured trout, crème fraîche, rye, pickled quince
Kiselgården beetroots, roasted spiced cashew cream, horseradish granita and crispy onion

TO FOLLOW

Confit duck leg, roast duck breast, Danish grains, gravy, lingonberry jam
Slow cooked Danish pork belly with crackling, spiced apple, roasted cabbage, pickled mustard
Caramelized onion, celeriac, and Søtofte dairy goat's cheese pie

SIDES

Braised Christmas spiced red cabbage
Caramelized Danish potatoes
Crispy Brussels sprouts, salt, and vinegar

DESSERT

Risalamande brûlée, warm cherry compote, caramelized almonds
Poached pear, cashew cream, rosemary, and walnut

Add cheese course + 100 DKK pp

Minimum of 8 people