

Fjora

New Year's Eve

December 31st, 2025

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King's Speech Menu

900 DKK pp

Canapes on arrival with champagne

Potato rosti, beef tartare, black truffle

Funga farm mushroom and sage tartlet, toasted hazelnut crumb

Oysters Kilpatrick

For the Table

Cadence bread with olive oil

To Start

Kiselgården beetroots, roasted spiced cashew cream, horseradish granita and crispy onion

To Follow

Cod tail Danish with beach crab bisque, Nordic lobster, saffron remoulade

Dry-aged retired dairy cow 600-gram Ribeye on the bone, braised onions, peppercorn

Sauce, shaved fresh truffle

Sides

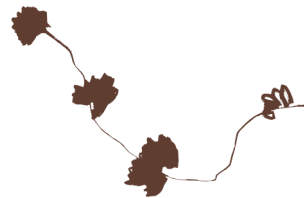
Truffle fries, grated Vesterhavssost cheese, truffle aioli

Kale, hemp and crispy onion salad

Dessert

Baked milk chocolate mousse, koji miso custard, goat's milk ice cream

Kransekage cake pop, pear and rosemary chocolates



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Sauce, shaved fresh truffle

Sides

Truffle fries, grated Vesterhavssost cheese, truffle aioli

Kale, hemp and crispy onion salad

Dessert

Green apple sorbet, sea buckthorn jelly

Baked milk chocolate mousse, koji miso custard, goat's milk ice cream

Cheese for the Table

Danish cheese plate, pickles, crackers

Kransekage cake pop, pear and rosemary chocolates



December 31st, 2025

King's Speech Menu

Plant-based | 1000 DKK pp

Canapes on arrival

Potato rosti, beetroot tartare, black truffle
Funga farm mushroom and sage tartlet, toasted hazelnut crumb
Smoked auberge pate on rye, pickled pumpkin

For the Table

Cadence bread with olive oil

To Start

Kiselgården beetroots, roasted spiced cashew cream, horseradish granita and crispy onion

To Follow

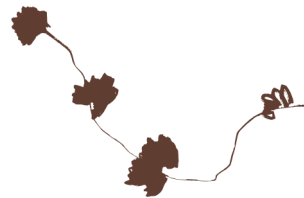
Funga farm mushrooms 'XO' sauce, herb velouté and local grains
Charred salt baked celeriac, Danish potato and leek velouté, roasted caramelized pearl onions, shaved fresh truffle

Sides

Truffle fries, grated Vegan cheese, truffle aioli
Kale, hemp and crispy onion salad

Dessert

Poached pear, cashew cream, rosemary and walnut
Vegan chocolates



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For the Table

Cadence bread with olive oil

To Start

Kiselgården beetroots, roasted spiced cashew cream, horseradish granita and crispy onion

To Follow

Funga farm mushrooms 'XO' sauce, herb velouté and local grains
Charred salt baked celeriac, Danish potato and leek velouté, roasted caramelized pearl onions, shaved fresh truffle

Sides

Truffle fries, grated Vegan cheese, truffle aioli
Kale, hemp and crispy onion salad

Dessert

Green apple sorbet, sea buckthorn jelly
Poached pear, cashew cream, rosemary and walnut

Cheese for the Table

Plant based cheese plate, pickles, crackers
Vegan chocolates with bill

