

Fjora

Thanksgiving

November 27th, 2025



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Thanksgiving

600 DKK/pp | 300 DKK/pp for kids under 12



For the Table

Cadence bread, salted butter

To Start

Nordic shrimp cocktail, garden lettuce, baked lemon mayonnaise

To Share

Confit turkey, slow roasted turkey breast, bread stuffing, roasting juices & lingonberry jam

On the Side

Baked sweetcorn pudding

Crispy brussels sprouts

Buttery mashed potatoes

Kale, hemp & crispy onion salad

Dessert

'The Pie company' Spiced pumpkin tart, cinnamon, & pecan ice cream

Finish with

Homemade marshmallows, chocolate butter cookies



Festive Group Menus

November 11th, 2025
– January 4th, 2026



November 11th, 2025
– January 4th, 2026



Festive Menu

600 DKK pp | Minimum of 2 persons

For the Table

Cadence bread with whipped butter

To Start

Choice of

Nordic pine cured trout, crème fraîche, rye, pickled quince

Kiselgården 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



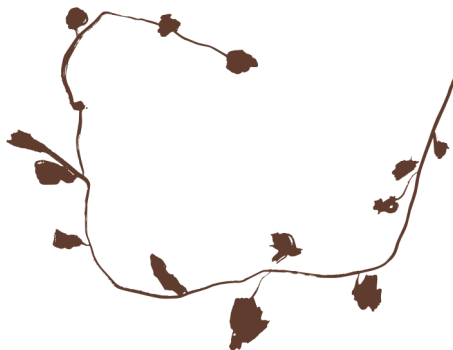
November 11th, 2025
January 4th, 2026

Festive Menu

700 DKK pp | Minimum of 8 persons

For the Table

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

Add cheese course + 100 DKK pp

Fjora

Christmas

December 24th – 25th, 2025

Christmas

800 DKK pp

December 24th – 25th, 2025

Cadence bread, salted butter

Waldorf salad, celery, apples, walnuts

Roasted beef rump on kale salad, gravy and jam

Sweet potato purée

Mac n cheese *(g)*

Crispy Brussels sprouts *(p-b)*

Apple tart with vanilla ice cream *(g)*



(g) = contains gluten

(p-b) = plant-based

Fjora

New Year's Eve

December 31st, 2025

New Years Eve

December 31st, 2025

950 DKK pp

Cadence bread, salted butter *(g)*

Potato rosti, beef tartare, caviar

Funga farm mushroom and sage tartlet, toasted hazelnut crumb *(g) (p-b)*

Baked Oysters (rockefeller) *(g)*

served with a glass of Veuve Clicquot

Land N' Sea – 600gr Danish Rib eye on the bone, Lobster, saffron bearnaise

Kiselgården beetroots, roasted spiced cashew cream, horseradish granita and crispy onion *(p-b)*

Potato mille feuille, truffle aioli, fresh truffle

Kale, hemp and crispy onion salad *(p-b)*

Golden chocolate bar

Danish cheese plate, pickles, crackers *(g)*

Pear and rosemary chocolates



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(p-b) = plant-based