

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



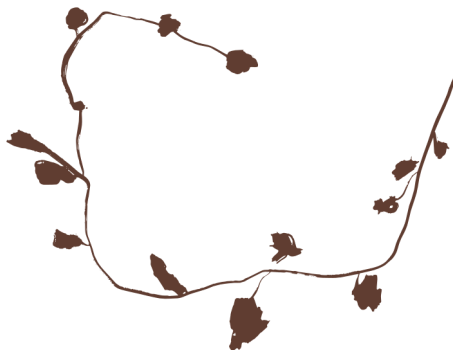
November 11th, 2025
January 4th, 2026

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

December 24th – 25th, 2025

800 DKK pp

Canapes with a glass of Veuve Clicquot

Potato rosti, beef tartare, black truffle

Funga farm mushroom and sage tartlet, toasted hazelnut crumb

For the Table

Cadence bread with whipped butter

To Start

Choice of

North Sea lobster and Nordic shrimp “cocktail” garden lettuce, baked lemon mayonnaise

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

Nordic pine cured trout, creme fraiche, rye, pickled quince, sea trout caviar

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

Roasted cod, Danish Blue Mussels and Leek

Caramelized onion, celeriac and Sotofte dairy goats 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

Cheese for the Table

Danish cheese board



Fjora

New Year's Eve

December 31st, 2025

King's Speech Menu

December 31st, 2025

900 DKK pp

Canapes on arrival with Veuve Clicquot

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



New Year's Menu

December 31st, 2025

1000 DKK pp

Canapes on arrival with Veuve Clicquot

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

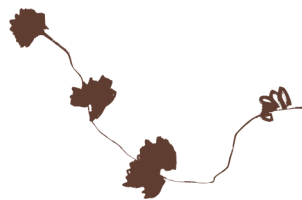
Green apple sorbet, sea buckthorn jelly

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



King's Speech Menu

December 31st, 2025

Plant-based | 1000 DKK pp

Canapes on arrival with Veuve Clicquot

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

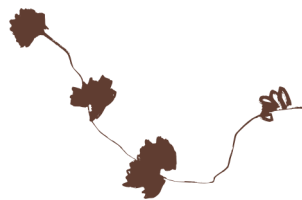
Truffle fries, grated Vegan cheese, truffle aioli

Kale, hemp and crispy onion salad

Dessert

Poached pear, cashew cream, rosemary and walnut

Vegan chocolates



New Year's Menu

December 31st, 2025

Plant-based | 1000 DKK pp

Canapes on arrival with Veuve Clicquot

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

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

