

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

