



TRADITIONAL CHRISTMAS LUNCH BUFFET 2017

(from 11/11-17 for all at the table - May also be pre-ordered for dinner)
Christmasbuffet catering for a min. of 10 person

1. service

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White marinated herring LUMSK way
Spiced red Christmas herring

Wholemeal rye bread from Restaurant Gilleleje Havn,
Butter and lard with prunes, onion and rye bread crumble

Freshly hand peeled Greenland shrimps and egg
Deepfried fresh December fish with sc. remoulade and lemon
Lightly salted Faroe Island salmon and cold leek cream with trout roe
White bread and no lack of brown bread

2. service

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LUMSK liver paté with bacon and mushrooms
Brawn made on pig's shoulder with sides
Butcher Lampe's South Jutland lightly smoked cabbage sausages with stewed kale

3. service

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Roast duck with prunes and warm red cabbage and prunes
Spicy Christmas glazed breast of quality pork,
crisp rind and apple/Jerusalem artichoke compote

4. service

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A couple of good Danish cheeses and Bornholm crackers
Ris à l'amande with cherry sauce
(may be ordered with whole almond, if...)

Kr. 545 pr. person

-Please, let us know of allergenes,vegans, vegetarians or other special wishes-

Christmas Menu

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Black lobster, apple and cabbage salad
"snowfall" from fat duck liver

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Baked cod back
Vegetable beurre blanc, trout roe and chives

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Sauté af Finnish Freygaard beef
Thick parsley gravy seasoned with oysters
Onions reduced in redwine
Crushed almond potatoes with yoghurt

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Good mature Danish and foreign cheeses

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Baba with sweet wine, vanilla icecream and exotic fruit compote

3 courses dkr. 495

4 courses dkr. 590

5 courses dkr. 665

Vegan or vegetarian Christmas menu 4/5 courses at dkr. 400/450

The Christmas troll says: Open your meal with 2 Danish Limfjord oysters and a glass of 2009 Champagne at dkr. 190,
The Christmas troll also says: Preferably we serve a small bowl of traditional Danish rice pudding with the Christmas menu