



TRADITIONAL CHRISTMAS LUNCH BUFFET 2019

(from mid November '19 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 LUMSK herring
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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RoastBerberi 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...)

Traditional Christmas Buffet kr. 545

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

DECEMBER CHRISTMAS DINNER 2019

(from 1/12-19 may be pre-ordered for lunch)

-Adjustment of the menu may occur-

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Lumsk lightly spiced prawn cocktail

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Poached saltwater fish served with roe and vegetable reduced beurre blanc

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Fried Berberi duck breast
Pepper glazed orange / redw wine sauce
Cabbage in cabbage with morrel and borretaana onions

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Selection of good cheeses

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LUMSK dessert and/ or traditional ris a l'amande with cherry sauce

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3 courses 515

4 courses 610

5 courses 700

We welcome you to letting us know of your wishes
phone 3315 6029 or www.lumskebugten.dk

