

# NYTÅRSAFTEN TAKE AWAY 2023 FRA HAVFRUEN

Please see the next page for menu in English

## SNACKS TIL H.M. DRONNINGENS NYTÅRSTALE

### Baerii Caviar, 10g.

m. blinis, skalotteløg  
& creme fraiche

### Tapiokachips

m. citronmayonnaise

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## FØRSTE SERVERING

### 3 stk. Gillardeau Østers

m. vinaigrette & citron (åbnes selv)

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## ANDEN SERVERING

### Tre Små Forretter

Serveres med ristet surdejsbrød

#### Laksetatar

citrusmarineret laks  
m. friske urter & ørredrogn

#### Bacalao

torskefisk, olivenolie  
& citron

#### Pepperonata

peberfrugter, soltørrede  
tomater & burrata

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## TREDJE SERVERING

### Skaldyrsfad

Serveres med ristet surdejsbrød, mayonnaise, cocktailsauce & hvidløgs/persille-smør

**En halv hummer**

**Jomfruhummer**

**Pil-selv-rejer**

**Krabbeklør**

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## DESSERT

### Chokolademousse

på mørk chokolade m. pocheret pære & hasselnøddecumble

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*Det vil være muligt at tilkøbe diverse vine på bestillingssiden*

Ovenstående beskrivelse er pr. kuvertpris

**875 kr. pr. kuvert**

# NEW YEAR'S EVE TAKE AWAY 2023 FROM HAVFRUEN

## SNACKS FOR THE QUEEN'S SPEECH

### Baerii Caviar, 10g.

w. blinis, shallots  
& sour cream

### Tapioka Chips

w. lemon mayonnaise

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## FIRST SERVING

### 3 stk. Gillardeau Oysters

w. vinaigrette & lemon (has to be opened at home)

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## SECOND SERVING

### Three Small Starters

Served with toasted sourdough bread

#### Salmon Tartare

lemon marinated salmon  
w. fresh herbs & trout roe

#### Bacalao

cod fish, olive oil  
& lemon

#### Pepperonata

peppers, sundried  
tomatoes & burrata

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## THIRD SERVING

### Seafood Platter

Served with toasted sourdough bread, mayonnaise, cocktail sauce & garlic/parsley butter

**Half a Lobster**

**Langoustines**

**Peel and Eat Shrimps**

**Crab Claws**

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## DESSERT

### Chocolate Mousse

dark chocolate w. poached pear & hazel nut crumble

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*It will be possible to add wines on the ordering site*

The above is per person

**875 DKK per person**