## New Year's Eve Menu

### New Year's Experience

#### **WELCOME & SNACKS**

1 glass of Ruinart Brut Champagne Gillardeau Oyster with finger lime, ginger and wasabi Crispy Croustade with beef tartare and caviar Gougère with truffle and comté

#### **3 COURSE MENU**

Terrine of lemon sole and langoustine with Jerusalem artichokes and trout roe, served with 2022 Bourgogne Blanc Chardonnay Faiveley wine from Bourgogne – France

Tournedos Rossini with beef tenderloin, foie gras, truffle sauce, broccolini and pommes puré, served with 2018 Brunello di Montalcino, Silvio Nardi wine from Tuscany - Italy

Chocolate and caramel mousse, with jelled passionfruit and raspberry sorbet, served with 2018 Riesling Winkeler Hasensprung Auslese, Goldatzel wine from Rheingau - Germany

Coffee, 1 avec and confectioner's sweet temptations

### **ROOF'S NEW YEAR'S TOAST**

Including a ticket to ROOF's New Year's Toast.

Price: DKK 2775

Information and reservations: +45 35 25 42 50 | gr.nhcollectioncopenhagen@nh-hotels.com



# New Year's Eve Menu

## ROOF's New Year's Toast

From 23:30 to 01:00

### **ROOF - BAR & LOUNGE**

Enjoy the spectacular fireworks over Copenhagen from the best spot in town. Please note that the celebration takes place outdoors, so warm clothing is recommended

### **WE SERVE:**

2 glasses of Ruinart Brut Champagne

A selection of snacks

"Kransekage" traditional Danish almond cake served on New Year's Eve

### **ADDITIONAL PURCHASES:**

Additional wine and champagne will be available for purchase

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