Christmas dinner menu

MOSS

Christmas dinner

Starter

Mandarin-cured salmon with
salad of apples, cucumbers, sour cream and pickled fennel

Main

Pan-seared Cod, brown almond butter and turnip cabbage polenta

- or -

Glazed Duck legs, red cabbage, apples, prunes, petit potatoes and gravy

- or -

Roasted Pork with Crackling, red cabbage, petit potatoes & gravy

Dessert

Ris á la mande with cherry sauce

3-course dinner 490 kr

with pairing wine +450 kr

THE KITCHEN CLOSES AT 21:00.
OUR MENU AND PRICES MAY CHANGE ACCORDING TO AVAILABILITY.



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Starter

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salad of apples, cucumbers, sour cream and pickled fennel

Main

Pan-seared Cod, brown almond butter and turnip cabbage polenta

Glazed Duck legs, red cabbage, apples, prunes, petit potatoes and gravy

- or -

Roasted Pork with Crackling, red cabbage, petit potatoes & gravy

Dessert

Ris á la mande with cherry sauce

4-course dinner 590 kr

with pairing wine +450 kr

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