

Dinner in restaurant STORM, 19th June 2024 at 19:00

Starter:

Poached cod fish, lemon mayonnaise, dill, rye bread chips and pickled onion

Main:

Garlic and honey marinated chicken breast served with broccoli gratin, balsamic baked portobello, roasted carrot with thyme and creamy sauce.

OR

Skin-fried Salmon broccoli gratin, balsamic baked portobello, roasted carrot with thyme, hollandaise

Dessert:

*Mousse cake "a la tiramisu" with nougat and crumble.

Vegetarian menu:

Starter:

Kimchi marinated silken tofu with herb mayo, pickled onions, and herb salad,

Main:

Miso roasted aubergine, broccoli gratin, balsamic baked portobello, roasted carrot with thyme, hollandaise.

Dessert:

*Mousse cake "a la tiramisù" with nougat and crumble

DKK 620,- inclusive 2 beverages (housewine, beer or soft drink)

Payment by creditcard or roomcharge direct on the evening only.

Dinner at 19:00 - we ask you kindly to be at the restaurant STORM not later than 19:15