

ROSÉ ROSÉ

BAR & BISTRO

Christmas Menus for Groups 2026

These two menus are available from 17 November until 30 December 2026.
Parties of 9 guests or more must pre-order. The entire party must choose the same menu.

Christmas menu 1: Traditional Danish "julefrokost"

Served family-style for sharing

Old-fashioned matured herring served with curry, apples, capers and soft boiled eggs

Old-fashioned matured herring with Christmas spices

Pepper-marinated Faroese salmon with herbed cream

Breaded and butter-fried fish fillet with pickled cucumber, remoulade, and lemon

Toulouse sausage served with cornichons and coarse mustard

Duck leg confit served with caramelized red cabbage and compote of apples and prunes

Cheese: Blå Kornblomst & Brie Brillat Savarin with garnish

Classic Danish Risalamande with cherry sauce

Price, 679 DKK

Popular Add-Ons

Champagne with salted snacks on arrival, DKK 189/person

French press coffee with petit fours, DKK 69/person

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Christmas Menu 2: Evening menu with 3 courses

Served plated

Starter

Creamy lobster bisque with fennel cream and crispy croutons

Main – Each guest may select from:

Pan-seared halibut served with bouillabaisse-inspired sauce with saffron, served with baby potatoes and confit fennel

Or

Confit French duck legs in a lightly spiced glaze, accompanied by caramelized winter salad and apples and dates

Dessert – Each guest may select from:

Classic Danish Risalamande with warm cherry sauce.

Or

Chocolate fondant cake with crispy praline nougatine, served with mocha crème anglaise.

Price, 639 DKK

Popular Add-Ons

Champagne with salted snacks on arrival, DKK 189/person

Two Gillardeau oysters with tomato-infused Tabasco and dill oil, DKK 79/person

Selection of European cheeses with proper accompaniments, DKK 119/person

French press coffee with petit fours, DKK 69/person