

ROSÉ ROSÉ

BAR & BISTRO

New Year's Eve Dinner 2026

Arrival is at 7.00 PM for everyone.

The last course will be served no later than 10.30 PM, so there will be plenty of time to continue your evening elsewhere. We close at 11.30 PM and wish everyone a Happy New Year.

Five-course menu with paired wines:

Oysters "Rosé Rosé"

Gillardeau oysters served with lemon and sauce mignonette.

Wine: *Champagne Thierry Fournier Réserve Extra Brut*

Carpaccio of scallops

Thinly sliced scallops with a citrus dressing, ginger and fresh chilli, topped with radish sprouts.

Wine: *2025 Chablis, Domaine Fèvre & Fèvre, Bourgogne*

Filet de bœuf & morilles

Beef tenderloin with a morel mushroom sauce, *gratin dauphinois* and haricots verts.

Wine: *2021 Barolo, Contea di Castiglione, Piemonte*

Gruyère 12 mois

Aged Swiss cheese with onion marmalade, walnuts and balsamic vinegar.

Wine: *2013 Warre's Otim Colheita, Douro, Portugal*

Pavlova

Meringue with pan-seared mango, Chantilly cream and passion fruit sorbet.

Wine: *Pineau des Charentes Blanc, Maxime Trijol, Cognac*

Still and sparkling water is included and served throughout the evening.

Price for all of the above: DKK 1,899 (+ booking fee)

Tables are booked by purchasing a ticket via Dinnerbooking on our website, roserosebistro.dk

Please inform us of any allergies or vegetarian requirements when booking.