

D'ANGLETERRE MENU

DECEMBER 31ST 2024

CANAPÉES

CRUSTADE WITH BROWN CRAB & HORSERADISH EMULSION
WAFFLE WITH TROUT ROE & CITRUS CRÈME FRAÎCHE
PUFFED TAPIOCA CHIPS

APPETIZER

LOBSTER WITH SALSIFY CREAM, CRUNCHY TUILLE,
BALSAMIC PEARLS & FLOWER DUST

STARTER

CITRUS POACHED LEMON SOLE WITH CABBAGE
& BLUE MUSSEL SAUCE SPLIT WITH DILL OIL

MAIN COURSE

DANISH VEAL TENDERLOIN WITH CARROTS IN VARIATION,
PICKLED SHALLOT, POMMES ANNA & BURGUNDY SAUCE

DESSERT

CHOCOLATE-MOCHA SPONGE, CARAMELIZED HAZELNUT,
TONGA TUILLE & BUTTERMILK ICE CREAM WITH CITRUS

00:00

ALMOND CAKE WITH CHOCOLATE