

Julemenu 2024

Julebuffet

-Alle retter serveres på buffet med brød & smør-

KOLD

Gravad laks - ræve sauce
Brød & smør
Karry sild & senneps sild

SALAT

Rødkålssalat

VARM

Medister & rødkål
Confitteret andelår & Sauce
Brunede kartoffler
Fiskefillet

DESSERT

Risalamande & kirsebær sauce
Profiterols med appelsin creme

3 retters Julemenu

FORRET

Gravad laks – Ræve Sauce – Hasselnødder

Rødbede gravad laks lavet som mosiak.
Serveres med en kold sauce lavet på sennep, dild
& og brun farin, dertil ristede hasselnødder.

HOVEDRET

Andebryst – Appelsin sauce m. kartoffler

Rosa stegt andebryst i butterdej med spinat,
serveres med pom anna & appelsin reduktion
med smør og hvidvin.

DESSERT

Choux au craquelin – risalamande –
kirsebærsauce

Vandbakkelse med fyld af risalamande og
kirsebær sauce

350,- per kuvert
Minimum 20 kuverter

450,- per kuvert
Minimum 8 kuverter
-også som Make-Away-

Christmas Menu 2024

BILLUND
GASTROPUB
Est. 2020

Christmas buffet

All dishes are served as buffet w. Bread and Butter

COLDS

Gravlax - dill sauce
Bread & Butter
Curry herring & mustard herring

SALAD

Red cabbage salad

WARM

Medister (sausage) and red cabbage
Confit duck leg & Sauce
Browned potatoes
Fish fillet

DESSERT

Rice pudding & cherry sauce
Profiterols with orange creme

350,- per person
Minimum 20 persons

3 Course Christmas menu

All dishes are served as buffet w. Bread and Butter

APPETIZER

Gravlax – Dill sauce – Hazelnuts

Beetroot infused gravlax made as a mosaic.
Served with a cold sauce made from mustard,
dill & brown sugar, with roasted hazelnuts.

MAIN

Duck breast - with orange sauce & potatoes

Pink fried duck breast in puff pastry with
spinach, served with pom anna & orange
reduction with butter and white wine.

DESSERT

Choux au craquelin - rice pudding & cherry sauce

Choux pastry with rice pudding filling and
cherry sauce

450,- per person
Minimum 8 persons
-also as Make-Away-