

T H E
LEAF
R E S T A U R A N T

New Christmas in The Leaf Restaurant 2023

In our restaurant, during Christmas 2023, we will serve you our absolute best from an innovative Christmas menu, every night from November 21. Take a seat at the well-laid table, then we will serve the food for you (and you won't have to queue for the buffet).

We guarantee an amazing atmosphere, full bellies and stimulation of the taste buds.

Enjoy your four separate servings – we will adjust the pace to suit your evening. Each serving is on a plate for each guest – we will handle the dishes. Bon appetite.

First serving

Mulled white wine with klejne (angel wings), crème fraîche and caviar

Second serving

Smoked duck breast with fluid gel of lingonberries and fried kale

Warm blinis with house-made chicken salad and watercress

Pork jowl with apple puree, browned butter and puffed potatoes

Lobster salad with apple, chicory, roasted hazelnuts and langoustine

Third serving

Fillet of plaice fried in butter accompanied by Danish "remoulade" and lemon

Cured Faroese salmon with crisp fennel/sea-buckthorn & sweet dill sauce

Home baked bread, butter & lard

Fourth serving

Carré of dry-aged Danish pork with pork crackling and port wine glaze

Kale salad with butternut squash, smoked almonds and pickled red onions

Butter-fried Brussels sprouts with chili

Æbleflæsk – fried pork & apple

Coffee or tea in the end

French press coffee, espresso, cappuccino or various teas

Price per person DKK 550 (min 2 people)

Cheese add-on

Warm Mont d'Or cheese baked with sweet white wine, compote of kumquats, toasted rye bread with butter and house-made crispbread

Price per person DKK 110



TABLE BOOKING

theleaf.dk

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