

MENU - CHOOSE BETWEEN 5 MENUS

WALLMANS CHRISTMAS MENU

Wallmans signature soup

Cauliflower soup with chili and white chocolate, served with bread and browned butter

Starter

Slow-baked Jerusalem artichokes with a tasty bean dip, cranberry pesto, smoked ham and pickled red onions

Main course

Confit duck leg with red cabbage and orange marinated pumpkin. Served with herb roasted potatoes and caramelized apple sauce

Dessert

Violet Dream: Pie with violet panna cotta, topped with white chocolate mousse

VEGETARIAN MENU

Wallmans signature soup

Cauliflower soup with chili and white chocolate, served with bread and browned butter

Starter

Slow-baked Jerusalem artichokes with a tasty bean cream, cranberry pesto and celeriac filled with mushroom puree seasoned with black garlic

Main course

Vreta peas in a tasty broth of miso with a variety of mushrooms and a cured egg yolk

Dessert

Violet Dream: Pie with violet panna cotta

VEGAN MENU

Soup

Broccoli soup made from coconut milk, served with bread

Starter

Slow-baked Jerusalem artichokes with a tasty bean cream, cranberry pesto and celeriac filled with mushroom puree seasoned with black garlic

Main course

Vreta peas in a tasty broth of miso with a variety of mushrooms

Dessert

Violet Dream: Pie with violet panna cotta

BEEF TENDERLOIN MENU [- 85 DKK per pers.]

Wallmans signature soup

Cauliflower soup with chili and white chocolate, served with bread and browned butter

Starter

Slow-baked Jerusalem artichokes with a tasty bean dip, cranberry pesto, smoked ham and pickled red onions

Main course

Slices of beef tenderloin served on a bed of sautéed haricots verts and mushrooms, with a dip of roasted bell peppers and feta cheese. Accompanied by Pommes Anna and chimichurri

Dessert

Violet Dream: Pie with violet panna cotta, topped with white chocolate mousse

HALIBUT MENU [- 155 DKK pr. person]

Wallmans signature soup

Cauliflower soup with chili and white chocolate, served with bread and browned butter

Starter

Slow-baked Jerusalem artichokes with a tasty bean dip, cranberry pesto, smoked ham and pickled red onions

Main course

Oven-baked halibut with a smoked potato croquette, crispy bacon and a hollandaise sauce with a taste of the sea

Dessert

Violet Dream: Pie with violet panna cotta, topped with white chocolate mousse

EXPLANATIONS

Vreta peas: Special Swedish pea with a more intense taste of peas than ordinary yellow split peas

Chimichurri: A fresh, uncooked herb sauce originally from Argentina and Uruguay

Cured egg yolk: Egg yolk stored in salt and sugar making it dried

Pommes Anna: French potato cake: Potatoes cut into thin slices, baked in layers with butter, salt and pepper

SIDE ORDERS*

Complement your meal with one or both of the following dishes:

Oysters and Champagne 189,-
2 oysters and 1 glass of Champagne

Cheese platter 135,-
Three kinds of cheese with marmalade and mixed biscuits

UPGRADE YOUR MENU*

Replace your starter or dessert with one of the following dishes:

UPGRADE YOUR STARTER WITH:

Beef Tartar 99,-

UPGRADE YOUR DESSERT WITH

Homemade apple pie with cinnamon ice cream 89,-

All prices are per person.

Allergies, diabetes and other special requests for the menu must be given to us 1 week in advance. **SIDE ORDERS* and *UPGRADE YOUR MENU* must be ordered no later than the day before the show at 12 noon. Groups of more than 20 people only on request. Oysters must be ordered no later than 3 days in advance.

The menu and wine & drinks are valid from November - December 2024. We take no liability for printing errors and minor changes.

Wallmans

WINE & DRINKS

SPARKLING WINE

Moscato d'Asti Fiocco di Vite - Italy	65 DKK / 399 DKK
Nitus Cava Brut - Spain	59 DKK / 359 DKK

CHAMPAGNE

Michel Dervin, Brut	135 DKK / 829 DKK
Moët & Chandon Champagne	1299 DKK
Moët & Chandon Champagne Magnum, 1,5 l	2499 DKK
Dom Pérignon Champagne	3300 DKK

WHITE WINE

House wine: Rooiberg Sauvignon Blanc - South Africa <i>Lively & fresh</i>	75 DKK / 349 DKK
Tormaresca, Chardonnay - Italy <i>Classic & high quality</i>	529 DKK
JB Riesling - Germany <i>Classic with some sweetness</i>	449 DKK
CA Chardonnay, Organic - Spain <i>Rich, intense & powerful</i>	389 DKK
Meyer Fonné, Pinot Blanc - France <i>Elegant & fresh</i>	489 DKK
Sancerre les bouffants, Sauvignon Blanc, Organic - France <i>Dry, mineral & arch-classic</i>	849 DKK
2022 Riesling Rangen, Grand Cru, Julien Schaal, Alsace	1200 DKK
2022 Chassagne-Montrachet Blanc, Maison Joseph Drouhin	1700 DKK

ROSÉ WINE

Décoré rosé, Cabernet Sauvignon - France <i>Floral & fresh</i>	75 DKK / 349 DKK
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Grande Courtade Rosé Organic, Cabernet Sauvignon, Merlot - France <i>Classic fruity, medium-bodied and fresh</i>	449 DKK
New Age Rosé, Malbec, Merlot - Argentina <i>Light & sweet with flowers and light berries</i>	369 DKK

RED WINE

House wine: Urbano, Merlot, Organic - Spain <i>Great fruitiness with sweet berry notes</i>	75 DKK / 349 DKK
Ripasso Superiore D.O.C., Marseghina - Italy <i>Classic & fruity</i>	519 DKK
CA Cabernet, Organic, IGP, Spain <i>Intense and robust with plenty of dark red berries</i>	389 DKK
Foxglove Zinfandel - USA <i>Sweet fruit, big and powerful bouquet of dark red berries</i>	549 DKK
Amarone D.O.C.G Marseghina - Italy <i>Enormous power & heavy fruit</i>	829 DKK
Laforêt Joseph Drouhin, Pinot Noir - Bourgogne, France <i>Elegant & light</i>	669 DKK
Côtes du Rhône Rouge, Organic, AOP - France <i>Red berries, undergrowth, and a lightly toasted note from oak</i>	479 DKK
Barolo D.O.C.G Albe G.D. Varja - Italy <i>Intense fruit with classic light bitter notes</i>	929 DKK
2021 Les Safres Chateauneuf-du-Pape, Le Clos du Caillou - France	1500 DKK
2019 Chateau Cos d'Estournel 2 cru classe - France	2400 DKK

DESSERT WINE

Moscato d' Asti Fiocco di Vite - Italy	39 DKK / 399 DKK
Graham's The Tawny, Port - Portugal	65 DKK / 519 DKK

BEER

Carlsberg Pilsner 25 cl / 50 cl / Pitcher 1,8 l	39 DKK / 69 DKK / 229 DKK
Tuborg Christmas Brew 25 cl / 50 cl / Pitcher 1,8 l	45 DKK / 75 DKK / 259 DKK
1664 Blanc 25 cl / 50 cl / Pitcher 1,8 l	49 DKK / 89 DKK / 299 DKK
Carlsberg Pilsner Profil, 33 cl bottle	50 DKK
Brooklyn East IPA, 33 cl bottle	79 DKK
Grimbergen Blonde, 33 cl bottle	79 DKK
Grimbergen Double Ambrée, 33 cl bottle	79 DKK
Erdinger Dunkel Weissbier, 50 cl bottle	99 DKK

BEER BUCKET

2 bottles of Brooklyn East IPA	349 DKK
2 bottles of Grimbergen Blonde	
2 bottles of Grimbergen Double Ambrée	

CIDER

25 cl / 50 cl / Pitcher 1,8 l Somersby Apple	49 DKK / 89 DKK / 299 DKK
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RTD/BREEZER

Pineapple, 27,5 cl bottle	60 DKK
Lime, 27,5 cl bottle	60 DKK
Raspberry & Yuzu, 27,5 cl bottle	60 DKK

BREEZER BUCKET

2 bottles of Pineapple	299 DKK
2 bottles of Lime	
2 bottles of Raspberry & Yuzu	

LONG DRINKS

Gin & Tonic, Rum & Coke, etc.	69 DKK 2 cl / 99 DKK 4 cl
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COCKTAILS

Whiskey Sour, Gin Hass, etc.	from 119 DKK
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COFFEE DRINKS

Irish Coffee, Baileys Coffee, etc.	109 DKK 4 cl / 129 DKK 6 cl
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LIQUEUR

Liqueur, Whiskey, Cognac, etc.	from 19 DKK / cl
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ALCOHOL-FREE

Wine

Jacob's Creek UnVined, Riesling	299 DKK
Jacob's Creek UnVined, Shiraz	299 DKK

Beer

Carlsberg Nordic Pilsner 0,0%, 33 cl bottle	50 DKK
Brooklyn Special Effects 0,4%, 33 cl bottle	79 DKK

Soft drinks

25 cl / 50 cl / Pitcher 1,8 l	35 DKK / 55 DKK / 179 DKK
Coca-Cola, Coca-Cola Zero, Sprite Zero, Fanta Orange, Schweppes Lemon	

Energy drink

Red Bull, 0,25 cl	45 DKK
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Coffee / Tea

	29 DKK
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Water

Waseen Water, still or sparkling, 75 cl	39 DKK
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AD LIBITUM PACKAGES

Pre-order only

White wine, red wine, draught beer (Carlsberg Pilsner and Tuborg Christmas Brew), soft drinks and coffee/tea unlimited from then the show starts until 9.30 pm. To be ordered for the whole group - min. 12 people.

Silver ad libitum Rooiberg Sauvignon Blanc - South Africa Urbano, Merlot, Organic - Spain	509 DKK	Gold ad libitum CA Chardonnay, Organic - Spain CA Cabernet, Organic, IGP - Spain	549 DKK
Silver ad libitum + 1 glass dessert wine Moscato d' Asti Fiocco di Vite - Italy	539 DKK	Gold ad libitum + 1 glass dessert wine Moscato d' Asti Fiocco di Vite - Italy	579 DKK

VALUE PACKAGES

Pre-order only

Coffee & Liqueur Pre-order coffee and house liqueur (4 cl) - save more than 10%	93 DKK
Cava & coffee Pre-order cava as aperitif and coffee for dessert - save more than 10%	77 DKK

WINE PACKAGES FOR 2 PERSONS

Pre-order only

Basic wine package 2 glasses of Cava 1 bottle of CA Chardonnay or 1 bottle of CA Cabernet 1 bottle of water 2 glasses of dessert wine or house liqueur 4 cl Coffee / Tea	659 DKK	Royal wine package 2 glasses of Champagne 1 bottle of Sancerre or 1 bottle of Amarone 1 bottle of water 2 glasses of dessert wine or luxury liqueur 4 cl Coffee / Tea	1299 DKK
De luxe wine packages 2 glasses of Champagne 1 bottle of Meyer-Fonné or 1 bottle of Côtes du Rhône 1 bottle of water 2 glasses of dessert wine or house liqueur 4 cl Coffee / Tea	889 DKK		