

# 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 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

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 per 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

## SIDEORDERS\*

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

### Oysters & Champagne 189 DKK

2 oysters and 1 glass of Champagne

### Cheese platter 135 DKK

Three kinds of cheese with marmalade and mixed biscuits

All prices are per person.

## UPGRADE YOUR MENU\*

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

### Upgrade your starter 99 DKK

Beef Tartar

### Upgrade your dessert 89 DKK

Homemade apple pie with cinnamon ice cream

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 August 2024 - March 2025 (except 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	<b>65 DKK / 399 DKK</b>
Nitus Cava Brut - Spain	<b>59 DKK / 359 DKK</b>

## CHAMPAGNE

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

## WHITE WINE

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

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

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

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

## BEER

Carlsberg Pilsner 25 cl / 50 cl / Pitcher 1,8 l	<b>39 DKK / 69 DKK / 229 DKK</b>
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Tuborg Christmas Brew 25 cl / 50 cl / Pitcher 1,8 l	<b>39 DKK / 69 DKK / 229 DKK</b>
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1664 Blanc 25 cl / 50 cl / Pitcher 1,8 l	<b>49 DKK / 89 DKK / 299 DKK</b>
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Carlsberg Pilsner Profil, 33 cl bottle	<b>50 DKK</b>
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Brooklyn The Stonewall Inn IPA, 33 cl bottle	<b>79 DKK</b>
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Grimbergen Blonde, 33 cl bottle	<b>79 DKK</b>
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Grimbergen Double Ambrée, 33 cl bottle	<b>79 DKK</b>
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Erdinger Dunkel Weissbier, 50 cl bottle	<b>99 DKK</b>
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<b>BEER BUCKET</b>	<b>399 DKK</b>
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2 bottles of Brooklyn The Stonewall Inn IPA

2 bottles of Grimbergen Blonde

2 bottles of Grimbergen Double Ambrée

## CIDER

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

Pineapple, 27,5 cl bottle	<b>60 DKK</b>
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Lime, 27,5 cl bottle	<b>60 DKK</b>
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Raspberry & Yuzu, 27,5 cl bottle	<b>60 DKK</b>
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<b>BREEZER BUCKET</b>	<b>299 DKK</b>
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2 bottles of Pineapple

2 bottles of Lime

2 bottles of Raspberry & Yuzu

## LONG DRINKS

<b>69 DKK 2 CL / 99 DKK 4 CL</b>
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Gin & Tonic, Rum & Coke, etc.

## COCKTAILS

<b>FROM 119 DKK</b>
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Whiskey Sour, Gin Hass, etc.

## COFFEE DRINKS

<b>109 DKK 4 CL / 129 DKK 6 CL</b>
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Irish Coffee, Baileys Coffee, etc.

## LIQUEUR

<b>FROM 19 DKK / CL</b>
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Liqueur, Whiskey, Cognac, etc.

## ALCOHOL-FREE

### Wine

Jacob's Creek UnVined, Riesling	<b>299 DKK</b>
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Jacob's Creek UnVined, Shiraz	<b>299 DKK</b>
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### Beer

Carlsberg Nordic Pilsner 0,0%, 33 cl bottle	<b>50 DKK</b>
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Brooklyn Special Effects 0,4%, 33 cl bottle	<b>79 DKK</b>
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### Soft drinks

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

### Energy drink

Red Bull, 0,25 cl	<b>45 DKK</b>
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### Coffee / Tea

	<b>29 DKK</b>
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### Water

Waseen Water, still or sparkling, 75 cl	<b>39 DKK</b>
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## VALUE PACKAGES

### Pre-order only

<b>Coffee &amp; Liqueur</b>	<b>93 DKK</b>
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Pre-order coffee and house liqueur (4 cl)

- save more than 10%

<b>Coffee &amp; Cava</b>	<b>77 DKK</b>
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Pre-order cava as aperitif and coffee for dessert

- save more than 10%

## WINE PACKAGES FOR 2 PERSONS

### Pre-order only

<b>Basic wine package</b>	<b>659 DKK</b>
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2 glasses of Cava

1 bottle of CA Chardonnay or 1 bottle of CA Cabernet, Organic

1 bottle of water

2 glasses of dessert wine or house liqueur 4 cl

Coffee/Tea

<b>De luxe wine package</b>	<b>889 DKK</b>
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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

<b>Royal wine package</b>	<b>1299 DKK</b>
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2 glasses of Champagne

1 bottle of Sancerre eller 1 bottle of Amarone

1 bottle of water

2 glasses of dessert wine or luxury liqueur 4 cl

Coffee/Tea

## 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.

<b>Silver ad libitum</b>	<b>509 DKK</b>
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Rooiberg Sauvignon Blanc - South Africa

Urbano, Merlot, Organic - Spain

<b>Silver ad libitum + 1 glass of dessert wine</b>	<b>539 DKK</b>
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Moscato d'Asti Fiocco di Vite - Italy

<b>Gold ad libitum</b>	<b>549 DKK</b>
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CA Chardonnay, Organic - Spain

CA Cabernet, Organic, IGP - Spain

<b>Gold ad libitum + 1 glass of dessert wine</b>	<b>579 DKK</b>
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Moscato d'Asti Fiocco di Vite - Italy