



MENU

NEW YEAR'S MENU

Wallmans signature soup

Lobster bisque, served with bread and browned butter

Starter

Seared tuna on risoni salad with basil, served with avocado crème, topped with a mango-chili salsa and roasted corn

Main Course

Beef tenderloin with rosemary jus, potato cake with carrot and beetroot, Dijon crème, and fried capers

Dessert

Orange and cardamom brownie with white chocolate mousse, orange broken gel, and raspberry coulis

Happy New Year

A glass of Champagne and Danish Marzipan Ring

VEGAN MENU

Soup

Broccoli soup with coconut milk, served with bread

Starter

Salt-baked celeriac on risoni salad with basil, served with avocado crème, topped with a mango-chili salsa and roasted corn

Main Course

Smoked cauliflower over steak on fresh butter bean purée flavored with lemon and garlic, topped with chimichurri and crispy buckwheat

Dessert

Orange and cardamom brownie with orange mousse, orange broken gel, and raspberry coulis

Happy New Year

A glass of Champagne and Danish Marzipan Ring

Any allergies, diabetes, upgrading of the menu and other requests must be in our hands no later than December 28, 2025.

DRINKS

SPARKLING WINE

Prosecco "Tor del Colle", Italy
Moscato "Cala del Mar", Spain

69 DKK / 399 DKK

65 DKK / 389 DKK

CHAMPAGNE

Philippe de Nantheuil Brut
"Esprit Nature G", Henri Giraud
Moët & Chandon, Brut Impérial
Moët & Chandon, Brut Impérial, Magnum 1.5 l
Krug "Grande Cuvée" – 172nd Edition

135 DKK / 829 DKK

1199 DKK

1499 DKK

2799 DKK

3699 DKK

WHITE WINE

Fresh & dry:

Trebbiano "Terre Cortesi", Moncaro, Marche, Italy
Lemon, sea salt, basil

79 DKK / 359 DKK

Sancerre "Le Merisiere", Jean Pabiot, Loire, France
Grapefruit, peach, passion fruit

849 DKK

Chablis "Cellier du Valvan", Louis Jadot, Bourgogne, France
Apple, star fruit, minerals

869 DKK

Fruity & aromatic:

Riesling Dachs, Pfalz, Germany  
Green apples, lime, honey

449 DKK

Sauvignon Blanc "F de Fesles", Château de Fesles. Loire, France
Passion fruit, grapefruit, honey

489 DKK

Chardonnay "Sensas", Languedoc-Roussillon, France
Apple, pineapple, butter

399 DKK

Intense & full-bodied:

Riesling Grossi Laüe, Famille Hugel, Alsace, France
Lemon, butter, petroleum

1389 DKK

Meursault "Les Forges", Domaine Prieur-Brunet, Bourgogne, France
Pineapple, vanilla, butter

1599 DKK

Pinot Grigio, Domini del Leone, Veneto, Italy 
Peach, lemon peel, almond

529 DKK

DRINKS

ROSÉ

Chiaretto Bardolino Rosé, Tommasi, Veneto, Italy
Cherry, plum, fig

79 DKK / 379 DKK

AIX Rosé, Provence, France
Green apples, herbs, currants

469 DKK

Sweet Rosé - White Zinfandel "Stone Peak", California, USA
Strawberry, peach, blueberry

399 DKK

RED WINE

Elegant & soft:

Sangiovese "Terre Cortesi", Moncaro, Marche, Italy
Cherry, herbs, balsamic vinegar

79 DKK / 359 DKK

Bourgogne Rouge, Pinot Noir, Louis Jadot, Bourgogne, France
Raspberry, mushroom, carnation

649 DKK

Barbera d'Asti Superiore, Alasia, Piemonte, Italy  
Blueberry, herbs, blackberry

479 DKK

Fruity & aromatic:

Ripasso Valpolicella "Il Sestante" Tommasi, Veneto, Italy
Fig, chocolate, cherry

549 DKK

Cabernet Sauvignon/Syrah "Sensas", Languedoc-Roussillon, France
Blackcurrant, spices, plum

399 DKK

Tempranillo "Viña Pomal" Rioja Reserva, Spain 
Blueberry, cedar wood, tobacco

529 DKK

Intense & full-bodied:

Châteauneuf-du-Pape "Granières", Chateau La Nerthe, Rhône, France 
Plum, herbs, almond

1149 DKK

Amarone della Valpolicella Classico, Tommasi, Veneto, Italy
Blackberry, black pepper, chocolate

849 DKK

Zinfandel "Diamond Collection", Francis Ford Coppola, California, USA
Blackcurrant, tobacco, cinnamon

729 DKK

SWEET WINE & PORT

Moscato "Cala del Mar", Spain

49 DKK / 389 DKK

Kings Tawny Port, Warre's

65 DKK / 489 DKK

Late Bottled Vintage Port, Warre's

749 DKK



DRINKS

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

49 DKK / 79 DKK / 269 DKK

1664 Blanc

25 cl / 50 cl / Pitcher 1.8 l

49 DKK / 89 DKK / 299 DKK

Carlsberg Pilsner Profil

33 cl bottle

59 DKK

Brooklyn Stonewall 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

READY TO DRINK / BREEZER

Pineapple / Passionfruit & Mango / Raspberry & Yuzu

27.5 cl bottle

60 DKK

CIDER

Somersby Apple

25 cl / 50 cl / Pitcher 1.8 l

49 DKK / 89 DKK / 299 DKK

LONG DRINKS

Gin & Tonic, Rum & Coke, etc.

2 cl 69 DKK / 4 cl 99 DKK

COCKTAILS

Whiskey Sour, Gin Hass, etc.

from 119 DKK



DRINKS

COFFEE DRINKS

Irish coffee, coffee with Baileys, etc.

4 cl 109 DKK / 6 cl 129 DKK

LIQUEUR

Liqueurs, Whiskey, Cognac, etc.

from 20 DKK per cl

BUCKETS

Beer Bucket:

399 DKK

2 bottles of Brooklyn Stonewall IPA

2 bottles of Grimbergen Blonde

2 bottles of Grimbergen Double Ambrée

Breezer Bucket:

299 DKK

2 bottles of Pineapple

2 bottles of Passionfruit & Mango

2 bottles of Raspberry & Yuzu

DRINKS

MINDFUL DRINKING

Bubbles without alcohol:

Oddbird Blanc de blancs, 0.0%, Languedoc-Roussillon, France  

65 DKK / 369 DKK

Copenhagen Sparkling Tea "Blå", 0.0% Denmark

419 DKK

Arensbak "Effervescent Sparkling", 0.5% Denmark

75 DKK / 399 DKK

White wine & red wine without alcohol:

Sauvignon Blanc 0.0%, DiVin, Loire, France 

75 DKK / 349 DKK

Pinot Noir 0.0%, DiVin, Loire, France 

75 DKK / 349 DKK

Beer without alcohol:

Carlsberg Nordic Pilsner 0.0%

52 DKK

33 cl bottle

Brooklyn Special Effects 0.4%

79 DKK

33 cl bottle

SOFT DRINKS

36 DKK / 57 DKK / 185 DKK

Coca-Cola, Coca-Cola Zero, Sprite Zero, Fanta Orange, Schweppes Lemon

25 cl / 50 cl / Pitcher 1.8 l

ENERGY DRINK

45 DKK

Red Bull / Red Bull Sugarfree

25 cl can

COFFEE & TEA

29 DKK

WATER

39 DKK

Waseen water, still or sparkling

75 cl bottle

DRINKS – PACKAGES

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 show start until 9.30 pm. Must be pre-ordered for the entire group (minimum 12 people).

Silver ad libitum

509 DKK

Trebbiano "Terre Cortesi", Moncaro, Marche, Italy
Sangiovese "Terre Cortesi", Moncaro, Marche, Italy

Silver ad libitum + 1 glass of dessert wine

549 DKK

Moscato "Cala del Mar", Spain

Gold ad libitum

549 DKK

Chardonnay "Sensas", Languedoc-Roussillon, France
Cabernet Sauvignon/Syrah "Sensas", Languedoc-Roussillon, France

Gold ad libitum + 1 glass of dessert wine

589 DKK

Moscato "Cala del Mar", Spain

DRINKS – PACKAGES

VALUE PACKAGES

Pre-order only

Coffee & Liqueur

Pre-order coffee and house liqueur (4 cl)

- save more than 10%

95 DKK

Prosecco & Coffee

Pre-order prosecco as aperitif and coffee for dessert

- save more than 10%

85 DKK

Spritz & Prosecco

2 glasses of Spritz of your choice (Aperol, Sarti, Campari, Limoncello)

1 bottle of Prosecco

- save more than 10%

590 DKK

Spritz & Champagne

2 glasses of Spritz of your choice (Aperol, Sarti, Campari, Limoncello)

1 bottle of House Champagne

- save more than 10%

970 DKK

DRINKS – PACKAGES

WINE PACKAGES FOR 2 PERSONS

Pre-order only

Basic wine package

499 DKK

1 bottle of Chardonnay "Sensas", Languedoc-Roussillon **or**
Cabernet Sauvignon/Syrah "Sensas", Languedoc-Roussillon

1 bottle of water

2 glasses of dessert wine **or** house liqueur 4 cl

De luxe wine package

569 DKK

1 bottle of Sauvignon Blanc "F de Fesles", Château de Fesles, Loire **or**
Barbera d'Asti Superiore, Alasia, Piemonte

1 bottle of water

2 glasses of dessert wine **or** house liqueur 4 cl

ROYAL wine package

999 DKK

1 bottle of Chablis "Cellier du Valvan", Louis Jadot, Bourgogne **or**
Sancerre "Le Merisiere", Jean Pabiot, Loire **or**
Amarone della Valpolicella Classico, Tommasi, Veneto

1 bottle of water

2 glasses of dessert wine **or** luxury liqueur 4 cl

The last pre-order must be made no later than the December 28, 2025.

Menu and drinks are valid December 31, 2025. We take no liability for printing errors and minor changes.