



CAP HORN'S ORGANIC CHRISTMAS MENUS 2019

Dear Guest

Cap Horn offers a very good location and perfect surroundings for any occasion and celebration, also during the Christmas season.

We welcome you both before, during and after Christmas and we look forward to welcoming you and your guests.

Merry Christmas.

Kindest regards,
Cap Horn



CAP HORN'S ORGANIC CHRISTMAS MENU

SNACKS

Organic rye bread crisps served with organic cream of fresh cheese with herbs.

SOUP

Jerusalem artichoke soup with bacon, apples and truffle oil.
Served with sourdough bread and butter.

DUCK

Confit duck thigh served with carrots baked with rosemary and oranges, chiffonade made of red cabbage tossed with lemon juice and pepper, celeriac puree with browned butter and a sauce made of duck stock.

DESSERT

The traditional Danish rice pudding, Ris à l'amande, is made with cream, rice and almonds and served with warm cherry sauce.

CHEESE +DKK 50.

Two cheeses served with today's accompaniments.
Inklusive a glass of Côtes du Rhône, Grenache, Syrah - Mourvèdre

PRICE PER PERSON DKK 425

WINE MENU

NV Vega Medien Cava, Macabeo - Chardonnay

Alsace, Riesling Fernand Enge

Valpolicella, Ripasso Fidora

Graham's Natura Reserve Port / or an Irish coffee

PRICE PER PERSON DKK 345

CAP HORN'S ORGANIC CHRISTMAS TASTING MENU

Served on large sharing plates at the table

First serving

HERRING

Onion herring made with herring fillets, red onion, capers and dill.

Curry herring with egg and apples.

SALMON

Smoked salmon served with a cream of herbs, dill and lemon.

Second serving

3 WARM DISHES

Danish meatballs served warm and with pickled gherkins.

Organic rib roast with crisp crackling, pickled red cabbage and potatoes

Warm organic paté with roasted mushrooms, crisp bacon and home-pickled beetroots.

Add:

Duck confit served with apples, prunes and a sauce made from the braising stock DKK 50.

Third serving

CHEESE

2 organic cheeses with the accompaniment of the season.

Fourth serving

THE CLASSIC

The traditional Danish rice pudding, Ris à l'amande, is made with cream, rice and almonds and served with warm cherry sauce.

The first, second and third serving come with organic sourdough bread, rye bread and butter.

Per person DKK 425.

Must be pre-ordered for a minimum of eight guests.

We reserve the right to adjust the menus and prices.

BEVERAGES

OPTION 1

House wine, draught beer and soft drinks for 2,5 hours / French press coffee and tea
Price per guest DKK 280.

OPTION 2

A glass of Champagne / House wine, draught beer and soft drinks for 2,5 hours /
French press coffee and tea / 2 cl avec
Price per guest DKK 380.

If you would like to order different wines, please call or email us and our staff will try to accomodate your wishes.

ADDITIONAL CHRISTMAS BEVERAGES

1 bottle of organic aquavit DKK 800.

1 glass of organic port 5 cl DKK 70.

1 glass of organic cava DKK 80.

1 glass of organic avec 2 cl DKK 50.

Organic French press coffee and tea. Price per person DKK 35.

[BOOK TABLE](#)