

rug

CHRISTMAS EVENING

MENU

MENU 795 DKK / WINE PAIRING 585 DKK / WINE & DINE 1.180 DKK

RUG KITCHEN

CHRISTMAS EVENING

WELCOME SNACKS

GILLARDEAU OYSTERS

CUCUMBER GRANITÉ

Champagne & horseradish

CRISPY CRACKLING

Smoked cheese & Granny Smith apple

Ayala Champagne Brut Majeur

STARTERS

COLD-SMOKED SALMON FROM FYN

Beurre blanc, roe & pickled radish

TURBOT GRENOBLOISE

Saffron lobster bisque, fennel seed & orange oil

*Sancerre Blanc Tradition,
Domaine Bernard Fleuriet (2025)*

MAIN

DUCK BREAST

Confit croquette, glazed radicchio &
sauce aromatique

*Château Les Clavelines,
Saint-Émilion Grand Cru (2018)*

CHRISTMAS INTERMEZZO

CHERRY SORBET

DESSERT

ROASTED PANETTONE

With sourdough ice cream & sweet treats

RUG KITCHEN

CHRISTMAS EVENING

VEGETARIAN

WELCOME SNACKS

KOHLRABI TARTLET

CUCUMBER GRANITÉ

Champagne & horseradish

POTATO PAVÉ

Smoked cheese & Granny Smith apple

Ayala Champagne Brut Majeur

STARTERS

COLD-SMOKED JERUSALEM ARTICHOKE

Beurre blanc, mustard seeds, pickled radish & chive oil

ROASTED CAULIFLOWER GRENOBLOISE

Saffron & tomato bisque, fennel & orange

*Sancerre Blanc Tradition,
Domaine Bernard Fleuriot (2025)*

MAIN

CELERIAC & MUSHROOM PITHIVIER

glazed radicchio & sauce aromatique

*Château Les Clavelines,
Saint-Émilion Grand Cru (2018)*

CHRISTMAS INTERMEZZO

CHERRY SORBET

DESSERT

ROASTED PANETTONE

With sourdough ice cream & sweet treats