

BUFFET IN
PUBLIC

VILLA
HOLIDAY
2026

NEW YEAR'S
MENU

WELCOME IN SQUARE 17.30 / SERVING CHAMPAGNE & OYSTERS
THE KINGS NEW YEAR'S SPEECH 18.00 / DINNER STARTS 18.30 - 22.00

APPETIZER

Croustades with scallops & caviar

Arancini with mushroom & herb emulsion

Cornetto with veal tartare, tarragon & shallots

BUFFET

COLD SELECTION

Norwegian lobster & shellfish salad with pumpkin seed mayonnaise

Danish cured ham with Villa pickles

Grilled winter roots with Havgus & olive oil

Variation of cauliflower with almonds & lemon-tarragon vinaigrette

Classic caesar salad

Shaved carrots, sea buckthorn vinaigrette, puffed quinoa & microgreens

WARM SELECTION

Lobster bisque served with caramelized fennel, chili oil & sourdough croutons

Halibut served with crab velouté sauce & winter herb salad

Slow-cooked veal prime rib served with sauce bordelaise & smoked marrow

Pommes dauphine with thyme & freshly grated truffle

Saffron-braised & glazed fennel with beluga lentils

Celeriac fondant with hazelnuts & piment sauce

DESSERTS

Selection of Danish cheeses & compote with bread & crackers from Rug Bakery

Selection of New Year's desserts from Rug Bakery

Fresh fruit, cakes, petits fours & chocolates