

FESTIVE MENU

at Soho House Copenhagen

STARTERS

Whipped Ricotta, roasted grape, thyme (vegetarian, gluten-free)

Bresaola, pear, aged Parmesan, pomegranate (gluten-free)

Cured Salmon, crème fraîche, radish, dill (gluten-free)

Arancini, mushroom, porchini mayo (vegetarian)

Served with freshly baked focaccia

RISOTTO

Pumpkin Risotto, brown butter, sage (vegetarian, gluten-free)

MAIN

Duck Breast, braised beetroot, endive, port jus (gluten-free)

Served with truffle mashed potatoes, honey-glazed parsnips and cavolo nero

DESSERT

Chestnut Sticky Toffee Pudding, mascarpone cream (vegetarian)

715 kr per person

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.