

TRE KRØNEN

NORDIC CUISINE

4-COURSE SIGNATURE MENU FOR CHRISTMAS

from Chef Julian Scheibel



Smoked Salmon

Lemon | Green asparagus | Corn salad | Chicory | Fennel

Two types of duck

Parmesan | Orzo risotto | Oyster mushrooms | Leek

Veal tenderloin

Salsify | Turnip | Brussels sprouts | Veal Jus

Coconut

Tangerines | Sour cream | Mango

69 €