



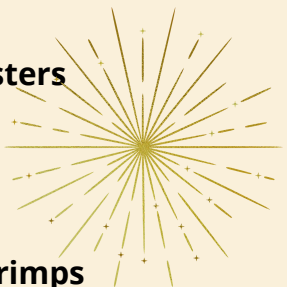
# NEW YEAR'S EVE

17:30-23:30

## APERITIF & QUEEN'S SPEECH

**3 kinds of Gillardeau oysters**

*Darling Champagne*



### MENU

**Langoustine - Deep sea shrimps**

**Scallops - Royal Baerii Caviar**

*2018 Saint-Romain, Mark Haisma, Burgundy*

**Lobster bisque - Lobster tail**

*2018 Belondrade Y Lurton, Belondrade S.L. Castilla y León*

**Tournedos Rossini - Pommes Anna**

*2013 Barolo Terlo, Camerano, Piedmont*

**Crème Brûlée - Raspberry sorbet**

*Cocchi Americano Bianco Vermouth*

**Chocolate fondant - Vanilla**

*20 ans d'âge, Maury Rouge, Mas Amiel, Languedoc-Roussillon*



**Kransekage - Coffee - Digestif**

**1895,- pr. person**

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For reservations, please write:

**info@restaurantdarling.dk**

**or call: +45 30 36 84 34**