



# NEW YEARS 2023

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***Celebrate the end of the year with a flavorful experience at Bocado! Our New Year's menu features 5 sumptuous courses, and for wine enthusiasts, we offer an exquisite wine menu with 5 carefully selected glasses.***

*Make your evening extra special with our secret New Year's cocktail priced at only 130 DKK, crafted exclusively for this special night.*

*We open our doors from 5:00 PM, creating an intimate and cozy atmosphere for you to enjoy your evening in relaxed company. And when dinner is over, you are welcome to join the festivities at PS, where we promise plenty of fun and dancing to welcome the new year.*

*To secure your spot, our New Year's menu requires prepayment, but we offer a full refund if canceled at least 48 hours before the event.*

*So why not let us handle the details and create an unforgettable evening for you?*

## **SNACKS**

*Served family style*

Tart with caramelized onions, sour cream and caviar (G+L)

Crustade with lobster, mayo and lemon tapioca (G)

Cod croquettes with potatoes and safran aioli (L)

Mangalica ham, air-dried min. 28 months.

## **STARTERS**

Beef tatare with tomato, smoked paprika mayo, manchego and puffed pork skin (L)

Pointed cabbage a la plancha with smoked cheese, almonds and piment d'Espelette (L+N)

## **SECOND STARTER**

Fried giant shrimp with mussels-caviar sauce (L)

Fried seabass escabeche with olives and blood orange

## **MAIN COURSE**

Mushroom stuffed quail, sauce albufera, truffles, king oyster mushroom and potatoe puré with hojiblanca olive oil (G+L)

## **DESSERT**

Chocolate fondant with blackcurrant crumble and dulce de leche ice cream (G+L+N)

**695,-**