



ENGØ GÅRD  
FOR 25 YEARS

PILEREDET  
CHRISTMAS 2025  
10/11-20/12

#### ALLERGENS

**G** = Gluten, **S** = Shellfish, **E** = Egg, **F** = Fish, **P** = Peauts, **So** = Soy, **L** = Lactose, **N** = Nuts, **C** = Celery,  
**Sp** = Mustard, **Se** = Sesame, **Su** = Sulfite, **Lu** = Lupine, **B** = Molluscs, **M** = Milk  
All wines can contain sulfites.

# ENGØ MENU

## AMUSE BOUCHE

A taste of the season

x

## SMOKED SALMON

Smoked crème fraîche, pickled cucumber and bagel crumble

*Recommended wine: Dreissigacker Vintages Riesling*

**F,L,G(wheat),Su,Se**

## OVEN BAKED COD

Crispy reindeer and potato foam

*Recommended wine: Soalheiro Granit Vinho Verde 2021*

**F,L,So**

## VENISON

Braised kale, flageolet beans and chantarelle purée

*Recommended wine: Seghesio Sonoma Zinfandel 2023*

**L,Su**

## APPLE & CINNAMON

Mascarpone mousse, apple marmelade, cinnamon ice cream and almond praline

*Recommended wine: Il Falchetto Moscato d'Asti Tenuta del Fant 2023*

**L,E,N(almond),G(wheat)**

**Engø menu - 1 045,- per person**

**Recommended wine menu - 845,- per person**

# GOURMET MENU

## AMUSE BOUCHE

A taste of the season

x

## SMOKED SALMON

Smoked crème fraîche, pickled cucumber and bagel crumble

*Recommended wine: Dreissigacker Vintages Riesling*

**F,L,G(wheat),Su,Se**

## OVEN BAKED COD

Crispy reindeer and potato foam

*Recommended wine: Soalheiro Granit Vinho Verde 2021*

**F,L,So**

## ENGØ'S LOBSTER RISOTTO

Lobster, lovage purée, pickled pumpkin and cream cheese

*Recommended wine: Domaine Roux Saint-Aubin 2023*

**L,S,Su**

## GRANITÉ

Cranberries and yoghurt

**L**

## SALT BAKED RUTABEGA

Crispy fenalår, carrot, parsley root, cranberries and pinnekjøtt sauce with black truffle

*Recommended wine: Zind-Humbrecht Riesling Brand Grand Cru 2023*

**G(wheat),L**

## PTARMIGAN BREAST

Leg croquette, glazed beetroot, chanterelle purée and game sauce

*Recommended wine: Seghesio Sonoma Zinfandel 2023*

**L,G(wheat),E**

## CHEESE CART

Selection of seasonal cheeses

*Recommended wine: Riesling Spätlese, Champagne or port wine*

**L,G(wheat),N,Su**

## APPLE & CINNAMON

Mascarpone mousse, apple marmelade, cinnamon ice cream and almond praline

*Recommended wine: Il Falchetto Moscato d'Asti Tenuta del Fant 2023*

**L,E,N(almond),G(wheat)**

**Gourmet menu - 1 595,- per person**

**Recommended wine menu - 1 395,- per person**