

Cable Car Sky Dining

NORDIC DINING IN THE SKIES

Danske Rejer

Sweet Danish Shrimps with Crème Fraiche and Aromatic Herbs

Koldrøget laks

*Artisanal Smoked Salmon from Denmark, Dill,
Horseradish served over toasted Danish Rye Bread*

Andeconfitering

*Sous Vide Duck Leg Confit with
Port Reduction, Red Cabbage
and Caramelised Potatoes*

Or

Pandestegte kammuslinger

*Pan-fried Scallops with
Brown Butter Vinaigrette,
Roasted Hazelnuts Clam Fumé
and Aromatic Herbs*

Ris Alamande

*Chef Henrik's Signature Rice Pudding served
with Almonds and Cherries*

Brød

Tea Bun & Salted Danish Butter



Award-winning
Chef Henrik Jyrk

4-COURSE DINNER AT \$144++ PER PERSON

WINE PAIRING OPTIONS ARE AVAILABLE

Minimum two persons to dine