

## Judies Julebord

Grøn karrysild med æbler  
*Green curry herring with apples*

Smilende æg & karse  
*Eggs & cress*

Koldrøget laks med rævesauce, kerner & dild  
*Cold smoked salmon with mustard sauce & dill*

Rejer med syltede fennikel, mayo & urter  
*Shrimps with pickled fennel, mayonnaise & herbs*

Smørstegt rødspættefilet med Judie remo & citron  
*Butter fried plaice with Judie's remolade & lemon*

Confiteret and med sylt & urter  
*Duck confit with pickles & herbs*

Medister med rødbeder & sennep  
*Pork sausage with beetroots & mustard*

(Tilkøb 65,- pr. person) Dansk nakke af gris med rødkål, brun sovs & flæskesvær  
*(Add-on 65 DKK per person) Danish pork neck with red cabbage, gravy, & cracklings*

Risalamande – Kirsebær & ristede mandler  
*Ris á l'amande - Cherries & roasted almonds*

550,- pr person  
Menuen serveres sharing style

Serveres med:  
*Served with*

Rugbrød & surdejsbrød med saltet smør  
*rye bread & sourdough bread with salted butter*

### 3 Retters menu 495,-

Inkl. vand & brød  
*Vælges af hele bordet*

### 3 Retters menu & vinmenu 850,-

Inkl. vand, brød, kaffe & petit four

Saltet laks og torsk med syltede æbler, sprødt brød, urter & syrnet fløde  
*Salted salmon and cod with pickled apple, crispy bread, herbs & cultured cream*

Nakke af gris glaseret i varme krydderier med violet spidskål, kartofler, puffet sværd, & sauce på svin  
*Danish pork neck glazed in warm spices with violet pointed cabbage, potatos, puffed up pork fat, & sauce*

Risalamande  
*Ris á l'amande*

Allergenic information can be provided by staff upon request

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## Drikkevarer

### Fadøl / Draft Beers

Thy Pilsner 50,-/70,-

Thy Classic 50,-/70,-

Julebryg, Skands 55,-/75,-

### Danish Craft Beers

Judie's Frokost Pilsner, Skands 65,-

Blanc, Skands 65,-

Hazy Ipa, Herslev Bryghus 70,-

Elmegade IPA, Skands 65,-

Krenkerup Brown Ale 70,-

Krenkerup Stout 70,-

Ale No. 16, Refsvindinge 60,-

### Alcohol free alternatives

Teedawn Gentle Lager (0.0 %) 70,-

Cph All Night, Pale Ale (0.3%) 65,-

Implosion, IPA (0.3%) 70,-

Doing Zero, IPA Hazy Lazy (0.5 %) 70,-

### Soft Drinks

Filtered Water - still or sparkling per person 35,-

Judie's homemade lemonade 50,-

Coca Cola / Zero 45,-

Limonata Sparkling, Depanneur 50,-

Elderflower, Søbogaard 45,-

Apple juice, Bies 45,-

Rhubarb, Bies 45,-

### Snaps & Akvavit

At Judie we love Snaps! Actually, we make a lot of them ourselves. We source herbs, fruits and flowers from our friends and families' gardens.

These are our favorites at the moment!

3 cl 65, - 5 cl 90,-

Judie Akvavit

Judie Christmas akvavit

Judie Honey Syp

Lovage

Jalapeño

Anna's Porsesnaps

### Wines by the glass

Ask your waiter for the full wine list

### Bubbles

NV Cava Brut Nature, Adernats, Catalonien 85,- / 400,-

### White

2024 Riesling Trocken, Weingut Scheurmann, Pfalz 85,- / 400,-

2023 Pouilly-Fumé Elisa, Jonathan Didier Pabiot, Loire 125,- / 550,-

2023 Bourgogne Blanc, Lavernette, Bourgogne 135,- / 600,-

### Orange

2023 Le Mole, Malvasia, Quarticello, Emilia-Romagna 125 / 550,-

### Red

2023 Umberta, Barbera, Fabrizio Iuli, Monferrato 100,- / 400,-

2023 Beaujolais-Villages, Alex Foillard, Beaujolais 120 / 500,-

2024 Poignée de Raisins, Gramenon, Rhône 130,- / 500,-

2022 Bourgogne Rouge, Montanet-Thoden, Bourgogne 145,- / 650,-