

# manfreds

## New Year's menu add-ons 2020

We suggest that you start your evening with the Limfjord oysters or the tartare. Everything you need for the different add-ons is packed together so you can easily find it.

You can also find the instructions at [manfreds.dk/newyears/howto](https://manfreds.dk/newyears/howto)

---



### Manfreds tartare

- Tartare meat
- Cress
- Rye bread crumble
- Egg cream
- Olive oil and lemon vinaigrette

1. Place the egg cream in the bottom of your serving plate, sprinkle half the rye bread crumble
2. In a mixing bowl, add the tartare meat, watercress, olive oil and lemon juice. Gently toss around the ingredients, but be careful to not break the structure of the meat. Season with salt and pepper to taste
3. Place the seasoned tartare on top of the egg cream and finish with the rest of the rye bread crumble on top



### Limfjord oysters

- Open limfjord oysters on seaweed
  - Mignonette sauce, with shallots, red wine vinegar and black pepper
1. Place the open limfjord oysters on a large plate with seaweed at the bottom
  2. Pour the mignonette sauce into a small bowl



## Stracciatella

- Stracciatella
- Truffles

1. Place the stracciatella in a bowl or deep dish
2. Add truffles on top
3. Season with salt and pepper



## Lasagna

- Lasagna

1. Take the lasagna out of the fridge to temper for 15 minutes while preheating the oven to 180°
2. Bake the lasagna at 180° for 20 minutes
3. Turn the oven to 190° and bake for another 10 minutes or until it's nice and golden brown on the top
4. Serve while hot

---

### **Read this the day after...**

Happy New Year! We hope you and your guests had a wonderful evening and that you enjoyed the food.

At Manfreds, we work hard every day to create simple, straightforward and tasteful gastronomy - for the dining guests at Manfreds, for takeaway customers and for our many catering customers. We use only honest and seasonal produce, from our own farm, Farm of Ideas, and other small producers in Denmark.

### **Help us get even better**

We are very interested to hear your opinion on the menu. Please send your feedback to **catering@manfreds.dk**, so we can get even better.

### **Catering for all occasions**

As we are several venues in the "family", we have gathered our catering under **Puglisi Events**, where you will find the best food from Manfreds, BÆST and Mirabelle. If you want organic, sustainable and modern gastronomy for your birthday, company party or wedding then go to **puglisievents.dk** to read more.

manfreds