TORVE-HALLEN

Urban gastronomy, fine produce and flavourful specialities

New Year's Eve 2026

Thursday 31 December · 7 pm – 1 am

Welcome at 7 pm

French 75
Gin, lemon and bubbles

FINGER FOOD
Croustade with Parma ham tapenade · Tartlet with hot-smoked salmon rillettes

STARTER

Carpaccio of smoked red deer haunch

Tangy lingonberry sauce and crisp salad

2025 Grüner Veltliner Von Stockstal · Ecker, Wagram

FISH COURSE

Fillet of red mullet

Mediterranean herb crust, beurre blanc and hand-peeled prawns

2025 Chardonnay · Philipp Grassl, Göttelsbrunn

MAIN COURSE

Tranche of veal fillet

Mushrooms à la crème and green lentils alla contadina

2022 Blauer Spätburgunder · Weingut Knipser, Pfalz

DESSERT

Manjari molten chocolate cake

Baked fig, "Rochefort" candied pineapple and vanilla ice cream

10 Years Old Tawny · Hoopers, Douro

Coffee & kransekage House blend or tea, with Danish marzipan cake

At midnight A glass of champagne · Bernard Remy, Carte Blanche Brut

Price per person

DKK 1,800

Includes welcome drink, finger food, 4-course menu, free-flowing wine pairing, coffee & kransekage, New Year decorations and a glass of champagne to toast at midnight

Dress code: festive · **Arrival** at 7 pm · **The party ends** at 1 am

Guests are seated together at **long tables**. If you would prefer a table of your own, we are happy to arrange it – just let us know when you book.

Thank you for 8.5 wonderful years by the water

Paul & the team look forward to many good years at our new address, Kastanie Alle 9A

Reservations by email only: info@torve-hallen.dk

Prepayment is due within one week of booking – we will send you an invoice with our bank details

Nørre Havnegade 28 · 6400 Sønderborg · Denmark · torve-hallen.dk