

New years eve 2016 - Celebrate it with us at Tabu.

Limited reservations

Menu

Champagne & Snacks

“A trip in the North Jutland”

2009 Anäis Brut, Blanc de blanc, Xavier Leconte, Troissy, Champagne, France

“Don't forget the bread”

Sourdough bread with local butter

“Local shellfish”

Norwegian lobster & mussels

2012 Sclossberg Riesling, Erste Lage, Schloss Neuweier, Baden, Germany

“The coast near Hirtshals”

Codfish

2014 Saint Aubin, Cuvee Thomas, Vincent Latour, Burgundy, France

“The animals from our fields”

Beef from Hadsund

2012 Stroppiana, Leonardo, Barolo, Piemonte, Italy

(Served from Matusalem bottle 6 L)

“Local dairy”

Sønderhaven

20 years, Dry white port, Quinta das Lamelas, Duero, Portugal

“The big finale”

The highscore from 2013 chef of the year

2014 Muscat de Rivesaltes, Domaine de la Coume du Röy, Roussillon, France

12 servings

6 glasses of wine

Hot drinks, local brandy & a studio in cherries

Menu ends at 11 o'clock, after that the bar will be open with champagne, cocktails og local specialities.

The bells rings at midnight - Tabu closes at 01 o'clock

Price pr. persen

2000 Dkk

Book a table at 88 19 60 58