



Holbergsgade 14 • 1057 København K.  
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## 4 Course New Year Menu 2009-2010

### Starters

#### Sopa de zapallo y pato

Creamy butternut squash, orange and madras curry soup,  
with a timbale of duck confit with chstnuts

wine

**MAURICIO LORCA**

Opalo Torrontes /2009

#### Foie Gras

Terrin of foie gras with brioche bread, quince com-  
pot and citrus glaze.

wine

**MAURICIO LORCA**

Opalo Sauvignon Blanc /2006

### Main Course

#### Lomo Fillet

Argentine Angus fillet served with poached red cab- bage,  
bacon, apples, jerusalem artichoke pure, and a madagascar  
pepper sauce.

wine

**DOÑA PAULA**

Estate Merlot /2008

### Dessert

#### Crème Brulée

Fuego's classic with amaretto and dulce de leche.

Full Menu: DKr. 875.-

• The menu includes a welcome drink, 3 glasses of wine, and champagne at 24.00

Upgrade to exclusive menu with 100 dkr. extra.

• Includes 4 wines from our exclusive cellar and a drink at the bar after 24.00 hrs.

• Welcome drink starts at 19.00, and food service starts at 19.30 - Party & DJ's from 23.30 to ??

• One glass of the mentioned wine is included with every dish, extra wine is sold at standard prices.

• coffe is not included