

København,  
Sunday 24th November



## Kadeau Sunday lunch

take over by Pancho and Oskar



### Menù

#### Snacks



Flambadou beef



Eggs with seXO sauce



Whitebait with yeast



Baby leeks

#### Starters



Herring with roasted pepper and merken oil



Grilled lettuce with creamy sauce

#### Main



Homemade sausages of fermented grains  
and pork, chochoca, saurkraut and salad

#### Desserts



Peach, barley and caramel



Grilled quince with crème fraîche  
and duck egg

### Chefs

Pancho Cardenas - Oskar Samuelsson



#### Our Key Words:



**Rolling Pin**  
tradition



**Meatballs**  
leftovers



**Bone**  
meat and fish fifth  
quarter, vegetable  
scraps

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