



LUNCH PACKAGE

5-hour arrangement (from 12-1 PM to 5-6 PM)

Minimum 25 people

WELCOME DRINK

SPARKLING WATER AND BREAD

ON THE TABLES

3-COURSE MENU

COFFEE/TEA

SIMPLE FLOWERS

DKK 895,00 PR. PERSON



EVENT MENU

Welcome Snacks + DKK 145.00

- Wonton tart, Rømø shrimp, cream cheese, cress
- Puffed tapioca, mayo, tarragon, dehydrated garlic
- Cucumber, whipped sour cream, lemon, and lumpfish roe
- Oysters with horseradish and dill (+25 DKK per person)
- Gougère – aged cheese cream – black-legged ham

Starter & Intermediate course

All dishes are served with seasonal vegetables.

- Crab mix, sour cream 48%, buckwheat, tarragon (+45 DKK per person)
- Cured scallop, nashi pear, mussel sauce, dill
- Marbled cod, smoked cheese cream, blanquette sauce, chives
- Halibut on crouton, lobster bisque, caramelized celery, dill
- Coarse tartare, pepper emulsion, dehydrated tomatoes, horseradish, and cress
- Seasonally inspired vegetarian starter

Main course

All main courses are served with seasonal vegetables and potatoes.

- Ballotine of beef fillet, Serrano ham, truffle sauce
- Confited pork belly, smoked marrow, fresh truffle, morel sauce
- Baked cod, parsley purée, pickled onions, mussel sauce
- Stuffed quail, lingonberries, ramsons capers, port wine sauce
- Veal tenderloin, black garlic, onion purée, morel sauce
(Upgrade to beef tenderloin +55 DKK per person)
- Seasonally inspired vegetarian main course

Dessert

- Hazelnut mousse, chocolate sorbet, malt tuilles, salted caramel, red herbs
- Citrus chocolate panna cotta, passion fruit sorbet, pickled pineapple, thyme
- Lemon mousse, lemon thyme sorbet, lemon curd, crispy meringue
- Seasonal dessert (e.g. strawberries, white chocolate, crème anglaise, citrus herbs)

Upgrades

- Fresh truffle 65 DKK per person
- Baerii caviar 10 grams 195 DKK per person

