



EVENING PACKAGE

Minimum 25 people

WELCOME DRINK

SPARKLING WATER AND BREAD

ON THE TABLES

3-COURSE MENU

SOFT DRINKS BAR AD LIBITUM

COFFEE/TEA

SIMPLE FLOWERS

DKK 1495,00 PR. PERSON



EVENT MENU

Welcome Snacks + DKK 145.00

- Hand-peeled Shrimp, Wonton Tart, Smoked Cheese, Cress
- Smoked Salmon, Crouton, Cream Cheese, Dill, Horseradish
- Lumpfish Roe, Cucumber, Crème Fraîche 48%, Lemon
- Oysters With Horseradish & Dill (+DKK 25 per person)
- Coarse Beef Tartare, Tomato, Tartlet, Black Pepper, Flowers
- Gougère – Aged Cheese Cream – Free-Range Ham

Starter & Intermediate course

All dishes are served with seasonal vegetables.

- Mixed crab, Citrus Fruits, Hazelnut, Crème Fraîche 48% (+DKK 45 per person)
- Scallop, Nashi Pear, Mussel, Cauliflower, Flowers
- Marbled Cod, Smoked Cheese Cream, Blanquette Sauce, Chives
- Halibut On Crouton, Lobster Bisque, Roasted Celery, Dill
- (Upgrade To Turbot +DKK 95 per person)
- Coarse Beef Tartare, Pepper Emulsion, Dehydrated Tomatoes, Chips, Horseradish, Cress
- Seasonally Inspired Vegetarian Starter

Main course

All main courses are served with seasonal vegetables and potatoes.

- Baked Cod, Parsley Purée, Pickled Onions, Mussel Sauce
- Stuffed Quail, Lingonberries, Wild garlic Capers, Port Wine Sauce
- Presa Of Free-Range Pork, Smoked Marrow, Fresh Truffle, Morel Sauce
- Veal Tenderloin, Black Garlic, Onion Purée, Morel Sauce
- (Upgrade To Beef Tenderloin +DKK 55 per person)
- Seasonally Inspired Vegetarian Main Course

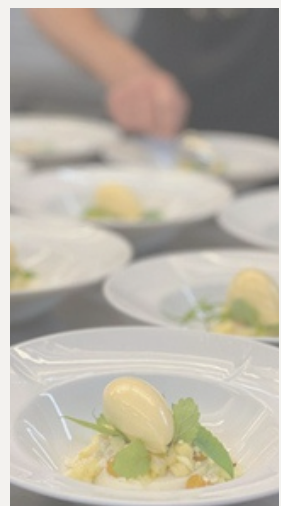
Dessert

- Hazelnut Mousse, Chocolate Sorbet, Malt Tuiles, Salted Caramel, Red Herbs
- Citrus Chocolate Panna Cotta, Passion Fruit Sorbet, Pickled Pineapple, Thyme
- Coconut, Vanilla Cream, Chocolate Ganache, Almond Chocolate Crumble
- Lemon mousse, lemon thyme sorbet, lemon curd, crispy meringue
- Seasonal dessert (e.g. strawberries, white chocolate, crème anglaise, citrus herbs)

Upgrades

Fresh Truffle DKK 65 per Person

Caviar 10 g DKK 195 per Person



ADD-ONS

Snacks

- One type of salted snacks DKK 35.00
- Two types of salted snacks DKK 65.00
- Petit fours DKK 45.00

Brought-in food and drinks

- Brought-in salted snacks DKK 25.00
- Brought-in chocolate DKK 35.00
- Serving of brought-in cake DKK 70.00
- Brought-in wine DKK 295.00 per bottle
- Brought-in spirits DKK 795.00 per bottle

Extra service

- Extra hour until 2:00 AM DKK 3000 per started hour
- Extra hour from 2:00-3:00 AM DKK 5000 per started hour
- Room drop DKK 35.00
- Supplement for special diets – Ask for price
- AV equipment rental DKK 250.00

Late Night Snack

Build-your-own hot dogs DKK +45.00

Warm brioche buns served with fried sausages and classic garnishes – served buffet style

Savory Buffet DKK +45.00

Rolled pork, ham, salami, warm liver pâté with fried mushrooms and bacon. Served with roasted onions, pickled cucumbers, remoulade, mayonnaise, sour gravy, and homemade bread.

Charcuterie

Air-dried ham, selection of sausages, pâté, and a variety of unique cheeses – served with compote, pesto, pickles, and seasonal bread

