



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

- 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

