



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

