

# **Group Menu 1 - Example**

March/April 2024

## **Starter**

Cold smoked salmon with buttermilk panna cotta, pickled cucumber and cress

## **Main course**

Danish lamb with potato ballotine, braised eggplants, grilled red bell peppers, basil and lamb sauce

## **Dessert**

Mousse of rhubarbs with white chocolate and cold rhubarb consommé flavored with cardamon

Coffee / Tea

995,- per person incl. wine pairing

All parties with written confirmation can freely cancel up to two weeks in advance

The confirmed number of guests has to be confirmed at least 3 days prior to arrival. Reductions in numbers after this deadline is charged 50% of cover price. Reduction in numbers on the same day as the arrangement is charged the full price.

Menu and wine pairing may be subject to change  
We can accomodate most allergies

## **Group Menu 2 - Example**

march – april 2024

### **Snacks**

2 seasonal snacks

### **Starter**

Cold smoked salmon with buttermilk panna cotta, pickled cucumber and cress

### **Main course**

Danish lamb with potato ballotine, braised eggplants, grilled red bell peppers, basil and lamb sauce

### **Dessert**

Mousse of rhubarbs with white chocolate and cold rhubarb consommé flavored with cardamon

Coffee / Tea

1.350,- per person incl. crémant and wine pairing

Add extra course with an extra glass of wine 300,-

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We can accomodate most allergies

## **Group Menu 3 - Example**

march – april 2024

### **Snacks**

2 seasonal snacks

### **Starter**

Cold smoked salmon with buttermilk panna cotta, pickled cucumber and cress

### **Second starter**

Brown crab with carrots, curry and black lime

### **Main course**

Danish lamb with potato ballotine, braised eggplants, grilled red bell peppers, basil and lamb sauce

### **Dessert**

Mousse of rhubarbs with white chocolate and cold rhubarb consommé flavored with cardamon

Coffee / Tea with chocolate

2.250,- per person incl. wine pairing

All parties with written confirmation can freely cancel up to two weeks in advance

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Menu and wine pairing may be subject to change  
We can accomodate most allergies