

Group menu 1

November og december 2024

Starter

North Sea bisque with baked cod, leek and saffron foam

Main course

Beef Wellington, cabbage rolls with truffle, lardo & truffle sauce

Dessert

Filled chocolate parfait with dark berries and blackberry tart with fresh barriers and ganache

Coffee and the

995, -

Possibility of purchasing an extra course and an extra glass of wine 300, -

Additional course

Venison tartare with juniper, salt baked beets and wild garlic mayonnaise

Menu and wine menu subject to change - We are happy to take allergies into account

Companies can be freely unsubscribed up to two weeks before the date of arrival.

The final number of participants must be announced no later than three days before.

Reduction of the number of participants later than three days before arrival will be settled with 50% of the couvert price.

In case of failure to attend a written confirmed event, full price of the total amount of the event will be paid.

Group menu 2

November og december 2024

Snacks

2 seasonal snacks

Starter

North Sea bisque with baked cod, leek and saffron foam

Main course

Beef Wellington, cabbage rolls with truffle, lardo & truffle sauce

Dessert

Filled chocolate parfait with dark berries and blackberry tart with fresh barriers and ganache

Coffee and the

1.395, - pr. person

incl. sparkling wine for welcome and white and red wine at an extra good level served during dinner

Menu and wine menu subject to change - We are happy to take allergies into account

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The final number of participants must be announced no later than three days before.

Reduction of the number of participants later than three days before arrival will be settled with 50% of the couvert price.

In case of failure to attend a written confirmed event, full price of the total amount of the event will be paid.

Possibility of purchasing an extra course and an extra glass of wine 300, -

Additional course

Venison tartare with juniper, salt baked beets and wild garlic mayonnaise

Group menu 3

November og december 2024

Snacks

2 seasonal snacks

Starter

North Sea bisque with baked cod, leek and saffron foam

Intermediate course

Venison tartare with juniper, salt baked beets and wild garlic mayonnaise

Main course

Beef Wellington, cabbage rolls with truffle, lardo & truffle sauce

Dessert

Filled chocolate parfait with dark berries and blackberry tart with fresh barriers and ganache

Coffee and the

Menu and wine menu subject to change - We are happy to take allergies into account

Companies can be freely unsubscribed up to two weeks before the date of arrival.

The final number of participants must be announced no later than three days before.

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Filled chocolates

2250, - pr. person

incl. champagne for welcome and high-level white and red wine served during dinner

Menu and wine menu subject to change - We are happy to take allergies into account

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Reduction of the number of participants later than three days before arrival will be settled with 50% of the couvert price.

In case of failure to attend a written confirmed event, full price of the total amount of the event will be paid.