

Group menu 1

July August
2025

Starter

Sole paupiettes filled with crab mousse
served on pickled gherkins, leeks, and shore crab sauce

Main Course

Pepper and honey glazed duck breast
with crispy confit leg
chanterelles, corn, and sweet plums
served with a duck jus

Dessert

Fresh raspberries
dark chocolate and macadamia nuts
warm cardamom cream

Coffee / The Sparkling and sparkling water

995,- incl. white and red wine at a good level served during dinner

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

Middle course

Tomato consommé
with scallop tartare, green tomato, and basil

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

July August
2025

Snacks

2 seasonal snacks

Starter

Sole paupiettes filled with crab mousse
served on pickled gherkins, leeks, and shore crab sauce

Main Course

Pepper and honey glazed duck breast
with crispy confit leg
chanterelles, corn, and sweet plums
served with a duck jus

Dessert

Fresh raspberries
dark chocolate and macadamia nuts
warm cardamom cream

Coffee / The Sparkling and sparkling water

1.495, - pr. person

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

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

Middle course

Tomato consommé
with scallop tartare, green tomato, and basil

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

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couvert price.

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Group menu 3

July August

2025

Snacks

2 seasonal snacks

Starter

Sole paupiettes filled with crab mousse
served on pickled gherkins, leeks, and shore crab sauce

Middle course

Tomato consommé
with scallop tartare, green tomato, and basil

Main Course

Pepper and honey glazed duck breast
with crispy confit leg
chanterelles, corn, and sweet plums
served with a duck jus

Dessert

Fresh raspberries
dark chocolate and macadamia nuts
warm cardamom cream

Coffee / Tea & Sweet
Sparkling and sparkling water

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.