

Event Menu Packages 1

September – October 2025

Starter

Lightly salted cod loin, carrots in vadouvan, and
rich nage sauce

Main Course

Veal tenderloin and veal breast
with mushroom barigoule, seared celeriac purée, and blanquette sauce with porcini mushrooms

Dessert

Blackberries and wild blueberries, bavaois,
chocolate cake, and hazelnut ice cream

Coffee & Tea

Still and sparkling water

Optional Add-On

Intermediate course and an extra glass of wine: 300 DKK

Intermediate Course

Lumpfish roe with smooth potato purée,
brown butter, horseradish, and crispy potato

995 DKK,

including quality white and red wine served during dinner

Menu og vinmenu med forbehold for ændringer. Vi tager gerne højde for allergier

Selskaber kan frit afmeldes indtil to uger før datoen for ankomst.

Endeligt deltagerantal skal meldes senest tre dage før.

Reducering af deltagerantal senere end tre dage før ankomst afregnes med 50% af couvertsprisen.

Ved manglende fremmøde af et skriftligt bekræftet arrangement betales fuld pris af arrangementets samlede beløb.

Event Menu Packages 2

September – October 2025

2 Seasonal Snacks

Starter

Lightly salted cod loin, carrots in vadouvan, and rich nage sauce

Main Course

Veal tenderloin and veal breast
with mushroom barigoule, seared celeriac purée, and blanquette sauce with porcini mushrooms

Dessert

Blackberries and wild blueberries, bavaois, chocolate cake, and hazelnut ice cream

Coffee & Tea

Still and sparkling water

Optional Add-On

Intermediate course and an extra glass of wine: 300 DKK

Intermediate Course

Lumpfish roe with smooth potato purée, brown butter, horseradish, and crispy potato

1,495 DKK per person

Includes sparkling wine for the welcome and high-quality white and red wine served during dinner

Menu og vinmenu med forbehold for ændringer. Vi tager gerne højde for allergier

Selskaber kan frit afmeldes indtil to uger før datoen for ankomst.

Endeligt deltagerantal skal meldes senest tre dage før.

Reducering af deltagerantal senere end tre dage før ankomst afregnes med 50% af couvertprisen.

Ved manglende fremmøde af et skriftligt bekræftet arrangement betales fuld pris af arrangementets samlede beløb.

Event Menu Packages 3

September – October 2025

2 Seasonal Snacks

Starter

Lightly salted cod loin, carrots in vadouvan, and rich nage sauce

Intermediate Course

Lumpfish roe with smooth potato purée, brown butter, horseradish, and crispy potato

Main Course

Veal tenderloin and veal breast with mushroom barigoule, seared celeriac purée, and blanquette sauce with porcini mushrooms

Dessert

Blackberries and wild blueberries, bavarois, chocolate cake, and hazelnut ice cream

Coffee & Tea

Still and sparkling water

2,250 DKK per person

Includes Champagne for the welcome and premium white and red wine served during dinner

Menu og vinmenu med forbehold for ændringer. Vi tager gerne højde for allergier

Selskaber kan frit afmeldes indtil to uger før datoen for ankomst.

Endeligt deltagerantal skal meldes senest tre dage før.

Reducering af deltagerantal senere end tre dage før ankomst afregnes med 50% af couvertsprisen.

Ved manglende fremmøde af et skriftligt bekræftet arrangement betales fuld pris af arrangementets samlede beløb.