

**Event Menu**  
**Packages 1**  
November & December

**Starter**

Poached brill in spiced oil  
with cauliflower purée and horseradish blanquette

**Main Course**

Game meat with juniper butter  
oxidized scorzonera with smoked pork fat, lingonberries, and game sauce

**Dessert**

Warm Pineapple Tarte Tatin  
with passion fruit coulis and coconut ice cream

**Coffee & Tea**

Still and sparkling water

**Price: 995,- DKK**

Includes a curated selection of white and red wine served during the meal

**Optional Add-on: 300,- DKK**

Includes one additional course and an extra glass of wine

**Second Course**

Pan-seared langoustine on puntalette pasta  
with pickled tomato and shellfish bisque

*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 the event of non-attendance of a written confirmed event, the full price of the event will be paid by the total amount.*

## **Event Menu**

### **Packages 2**

November & December

#### **2 Seasonal Snacks**

##### **Starter**

Poached brill in spiced oil  
with cauliflower purée and horseradish blanquette

##### **Main Course**

Game meat with juniper butter  
oxidized scorzonera with smoked pork fat, lingonberries, and game sauce

##### **Dessert**

Warm Pineapple Tarte Tatin  
with passion fruit coulis and coconut ice cream

##### **Coffee & Tea**

Still and sparkling water

##### **Optional Add-On**

Intermediate course and an extra glass of wine: 300 DKK

##### **Second course**

Pan-seared langoustine on puntalette pasta  
with pickled tomato and shellfish bisque

##### **1,495 DKK per person**

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

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**Event Menu**  
**Packages 3**  
November & december 2025

**2 Seasonal Snacks**

**Starter**

Poached brill in spiced oil  
with cauliflower purée and horseradish blanquette

**Second course**

Pan-seared langoustine on puntalette pasta  
with pickled tomato and shellfish bisque

**Main Course**

Game meat with juniper butter  
oxidized scorzonera with smoked pork fat, lingonberries, and game sauce

**Dessert**

Warm Pineapple Tarte Tatin  
with passion fruit coulis and coconut 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

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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 the event of non-attendance of a written confirmed event, the full price of the event will be paid by the total amount.*