

# Conference Menu

Mar-Apr 2022

*Our conference menu consists of a starter and a main course. It is possible to choose dessert as an extra add on.*

## Conference menu

### Starter

Raw salmon sashimi with a dressing of lime and horseradish. Served with baby Romaine salad and puree of cress and spinach. Topped with roasted hemp seeds

**Incl.**

### Main

*Main is served with potatoes and sauce á part*

Confit of neck from free range Danish pigs, with sauce gastric and roasted parsnips. Served with steamed broccolini and caramelised small, new onions

**Incl.**

### Add on - Dessert

Pavlova with whipped cream and passion/lemon curd, lemon verbena and barley grass powder

**+ DKK 85**

## Vegan and allergy friendly menu

### Starter

Buckwheat blinis with a salad of steamed white asparagus, spring onions and cold-pressed rapeseed oil. Topped with cucumber spaghetti and roasted hemp seeds

**Incl.**

### Main

Parsnip hash browns with quinoa and tarragon. Served with steamed broccolini, caramelised small onions and balsamic sauce, vegan friendly

**Incl.**

### Dessert

Vegan Pavlova with passion fruit coulis, blood orange salad and sugar dusted pumpkin seeds

**+ DKK 80**

#### Please note:

*It is possible to accommodate any form of "ordinary" allergens without additional cost. This includes allergens or dietary considerations such as: Vegetarianism, veganism, diabetes, lactose intolerance, gluten allergies, and seafood allergies. For guests with other dietary considerations we will need to prepare a special offer for you, as we do not produce these meals in house.*