

Conference Menu

Aug-Sep 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

Delicately cooked hake on rosehip compote with roasted mini romaine salad, green apples and herb crumble

Incl.

Main

Main is served with potatoes and sauce á part

Roasted corn chicken with grilled leeks, sautéed corn and spinach. Served with an apple cider sauce and honey-roasted sunflower seeds

Incl.

Add on - Dessert

Gooseberry trifle with macaroons, white chocolate cream and fresh currants. Topped with citrus herbs

+ DKK 85

Vegan and allergy friendly menu

Starter

Tomato tartar in pickled shallot peels with basil and crispy black chickpeas chips

Incl.

Main

Jerusalem artichoke and apples "en papillote" with cherry potatoes, lemon thyme and Italian olive oil. Topped with friséesalad and roasted sunflower seeds

Incl.

Dessert

Vegan gooseberry trifle with crunchy oatmeal, vegan meringue and fresh currants

+ 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.