

Conference Menu

Mar-Apr 2020

Our conference menu consists of a starter and a main course. It is possible to add a dessert for additional +DKK 80 each.

Conference Menu

Starter

Tartlet with baked brie and carrot puree with honey. Dressed with crudité and deep-fried capers

Incl.

Main

Main is served with potatoes & sauce on the side

Rump of veal rolled in hot spices with roasted leeks and pak choy. Served with Asian-inspired soy and lemon grass sauce

Incl.

Additional Dessert

Lemon mousse and blue poppyseed cake, lemon curd and meringue with liquorice dust

+ DKK 80

Vegan /Allergy Friendly Menu

Starter

Baked carrots with acacia honey on carrot puree with crudité and deep-fried capers

Incl.

Main

Toasted cauliflower with grilled green fennel and asparagus. Served with soy and lemon grass vinaigrette

Incl.

Additional Dessert

Marinated blood orange with caramel syrup, pumpkin seeds and orange jelly

+ 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.