

Conference Menu

16 Nov-Dec 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

Beetroot-marinated Icelandic salmon with pickled beetroot, cos lettuce and malt crunch. Served with cream of horseradish

Incl.

Main

Main is served with potatoes & sauce on the side

Confit of duck leg on pointed cabbage, red onion and aniseed compote. Served with quick-fried bok choy and a Christmas port wine sauce

Incl.

Additional Dessert

Cherry mousse with pickled amarena cherries, marzipan crumbled and toasted almond flakes

+ DKK 80

Vegan /Allergy Friendly Menu

Starter

Artichoke salad with salted lemon, cos lettuce, citrus dressing and blue potato crisps

Incl.

Main

Salt-baked beetroot glazed in bergamot and honey, served on quick-fried bok choy and topped with deep-fried buckwheat crunch

Incl.

Additional Dessert

Vanilla poached apple with amarena cherries and coconut crunch

+ 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.