

Conference Menu

Oct-15 Nov 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

Salted cod with fennel, pickled beetroot spaghetti and emulsion of kale and parsley. Topped with bitter salads and seaweed caviar

Incl.

Main

Main is served with potatoes and sauce á part

Rosemary-grilled veal roast with lightly burned parsley roots, balsamic-baked beets, fresh parsley salad and beetroot dust. Served with mustard sauce

Incl.

Add on - Dessert

Caramel mousse with clementine compote flavoured with Grand Marnier. Served with salted caramel with apple cider vinegar and hazelnut crumble

+ DKK 85

Vegan and allergy friendly menu

Starter

Kale salad with celery pickles and glass cabbage spaghetti. Garnished with oat chips and pickled cranberries

Incl.

Main

Glazed parsley roots on sautéed savoy cabbage, chestnuts and mung beans. Topped with parsley salad and mustard vinaigrette

Incl.

Dessert

Clementine compote with vegan caramel mousse, salted caramel and pickled cranberries

+ DKK 85

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.