

Standing buffet

Jan-Dec 2022

6 pcs are considered a light lunch

8 pcs are considered a filling meal

8 pcs + a slider are considered a filling evening meal

Standing Buffet – Basic

Per pers. DKK 340

Roasted scallops with cold hollandaise, sugar peas and roasted hazelnuts
Fried brandy with salted cod and garlic. Along with pea puree, pickled red onions and pea sprouts.

Steamed organic Gyoza with Tamarin / Mandarin glaze, asian pickled greens and wasabi

Sesame and mushroom pie with roasted oysterhats and truffle, topped with Kirk's fresh goat cheese and pickled mushrooms

DGI's Gazpacho made on fried tomatoes, cucumber, pale celery, grilled bread, and aioli

Teriyaki chicken on skewers with "sticky rice", coconut chips and coarse mango salsa with fresh chilli

Extras

Per piece per pers. DKK 36

Beetroot Borani with Greek feta, roasted pumpkin seeds, green oil, and cress

Mini waffle with sour cream, trout roe, crispy chicken skin, red onion, and chives

Marinated Pulpo / Octopus on polenta, with parsley emulsion and toasted pancetta

French onion pie with goat cheese, fresh figs, and date syrup

Chicken (chicken thighs with rhubarb compote and cucumber salad)

Extras – seasonal sliders

Per piece per pers. DKK 40

Crayfish-dog" creamy crayfish salad with green apples, pickled red onions and cress. Served in a brioche bun

BBQ-pulled pork and coleslaw with a touch of cumin

Cracked veal breast with tarragon mayo and Choucroute

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.

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Add on - Vegan

Per piece per pers. DKK 36

Hummus on split peas with crudité of carrots and toasted naan bread with nigella seeds
Homemade vegan sausage with chipotle ketchup, bean sprouts and crispy onions
Chickpeas buns with dill, vegan remoulade, and fennel / dill crudité
Vegan Thai Larb salad in cabbage leaf with grated mushrooms, pickled carrots, coriander and puffed rice.
Sweet potato falafel with vegan mint yogurt and seasonal green salads

Extras – dessert

Per piece per pers. DKK 36

Vegan chocolate mousse with orange in variety
Pecan pie with dried cranberries and whipped sour cream
Lemon pie with roasted and crispy meringue sprinkled with raw licorice
Seasonal trifle

Canapes 2022

Canapes - 3 pcs - Chefs choice

Per pers. DKK 130

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