

# Conference Menu

May-Jul 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

Baked mullet on pea/mint puree with pickled chanterelles, fresh peas, pea sprouts and blue potato crumble

**Incl.**

### Main

*Main is served with potatoes and sauce á part*

Chicken confit from Rokkedahl with grilled fennel and summer onions. Served with tarragon sauce and pickled plum tomatoes

**Incl.**

### Add on - Dessert

Buttermilk fromage with fresh and pickled strawberries. Served with "kammerjunk" cookie and broken jelly of basil and lime

**+ DKK 85**

## Vegan and allergy friendly menu

### Starter

Symphony of green and white asparagus with vegan asparagus emulsion, ryebread crumble and fresh chervil

**Incl.**

### Main

Pea and mint puree with pickled chanterelles, fresh peas, pea shoots and crumble on blue potato

**Incl.**

### Dessert

Elderflower-pickled and fresh strawberries with broken jelly of basil and lime. Topped with fresh summer flowers

**+ 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.*