

# 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 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.*