

Conference Menu

Jan-Feb 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

Steamed flounder filet with mustard-baked beets, horseradish cream, Danish seaweed and dried egg yolk

Incl.

Main

Main is served with potatoes and sauce á part

Roasted chicken breast from Rokkedahl with tarragon chicken glaze. Served with grilled parsley roots and steamed brussels sprouts with lemon and pickled red onions

Incl.

Add on - Dessert

Carrot- and buckthorn panna cotta with carrot cake, caramelised pecans, topped with buckthorn cream cheese and lemon balm

+ DKK 85

Vegan and allergy friendly menu

Starter

Beetroot borani stirred with cumin, salted lemon and olive oil. Topped with kale chips and roasted pumpkin seeds

Incl.

Main

Three kinds of sautéed cabbage with vegan cream sauce, seaweed caviar, pickled red onions and saltwort

Incl.

Dessert

Vegan carrot cake with caramelised pecans and pickled buckthorn

+ 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.