

Conference Menu

May-Jul 2020

Our conference menu consists of a starter and a main course. It is possible to add a dessert for additional +DKK 80 each.

Conference Menu

Starter

Soft-boiled egg rolled in leek ash served in a cold, creamy, green pea purée, topped with trout roe

Incl.

Main

Main is served with potatoes & sauce on the side

Roasted French chicken breast with pickled plum tomatoes, broccolini and spring onions. Served with sherry sauce

Incl.

Additional Dessert

Rhubarb trifle with white chocolate mousse, crushed caramel and caramelised white chocolate

+ DKK 80

Vegan / Allergy Friendly Menu

Starter

Cold, creamy, green pea purée with pickled cucumber, crispy buckwheat and chive flowers

Incl.

Main

Grilled pointed cabbage with lemon. Served with asparagus and broccolini with truffle vinaigrette

Incl.

Additional Dessert

Rhubarb and strawberry trifle with crushed caramel and fresh strawberries

+ 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.