

MENU & DRINKS

CHOOSE BETWEEN 4 MENUS

STANDARD MENU

Our signature soup

Cauliflower soup with chili and white chocolate, served with bread and browned butter

Starter

Slow-baked Jerusalem artichokes with a tasty bean dip, cranberry pesto, smoked ham and pickled red onions

Main course

Braised pork cheeks served with mustard pickled cabbage, mashed potatoes and a creamy broth flavored with IPA

Dessert

Violet Dream: Pie with violet panna cotta, topped with white chocolate mousse

VEGETARIAN MENU

Our signature soup

Cauliflower soup with chili and white chocolate, served with bread and browned butter

Starter

Slow-baked Jerusalem artichokes with a tasty bean cream, cranberry pesto and celeriac filled with mushroom puree seasoned with black garlic

Main course

Vreta peas in a tasty broth of miso with a variety of mushrooms and a cured egg yolk

Dessert

Violet Dream: Pie with violet panna cotta

VEGAN MENU

Soup

Broccoli soup made from coconut milk, served with bread

Starter

Slow-baked Jerusalem artichokes with a tasty bean cream, cranberry pesto and celeriac filled with mushroom puree seasoned with black garlic

Main course

Vreta peas in a tasty broth of miso with a variety of mushrooms

Dessert

Violet Dream: Pie with violet panna cotta

BEEF TENDERLOIN MENU (+85 DKK per pers.)

Our signature soup

Cauliflower soup with chili and white chocolate, served with bread and browned butter

Starter

Slow-baked Jerusalem artichokes with a tasty bean dip, cranberry pesto, smoked ham and pickled red onions

Main course

Slices of beef tenderloin served on a bed of sautéed haricots verts and mushrooms, with a dip of roasted bell peppers and feta cheese. Accompanied by Pommes Anna and chimichurri

Dessert

Violet Dream: Pie with violet panna cotta, topped with white chocolate mousse

The whole company must choose the same menu (except the vegetarian/vegan menu). By ordering more than 50 vegetarian/vegan menus, the menu might be different from above.

EXPLANATIONS OF THE MENU

Vreta peas: Special Swedish pea with a more intense taste of peas than ordinary yellow split peas

Chimichurri: A fresh, uncooked herb sauce originally from Argentina and Uruguay

Cured egg yolk: Egg yolk stored in salt and sugar making it dried

Pommes Anna: French potato cake: Potatoes cut into thin slices, baked in layers with butter, salt and pepper

AD LIBITUM PACKAGES (During dinner, 3 hours)

White wine, red wine, draught beer (Carlsberg Pilsner and Tuborg Classic), soft drinks & coffee/tea unlimited from when the show starts until 9.30 pm. To be ordered for the whole group.

Silver ad Libitum

479 DKK

Rooiberg Sauvignon Blanc - South Africa
Urbano, Merlot, Organic - Spain

Gold ad Libitum

519 DKK

CA Chardonnay, Organic - Spain
CA Cabernet, Organic, IGP - Spain

APERITIFS

Moscato d'Asti Fiocci di Vite - Italy	65 DKK
Nitus Cava Brut - Spain	59 DKK
Champagne, Michel Dervin, Brut	135 DKK

LIQUEUR

76 DKK / 4 cl

House Whiskey, House Cognac and Baileys

COUPONS

It is possible to order coupons for beer, wine, soft drinks, drinks, cocktails etc.

Contact your Event Producer for further information

