

Konferencemenu

Januar – marts 2020

Forretter

Røget laks – peberrod – rugbrød – agurk

Hugel Riesling Classic, Alsace. Flaske kr. 395,- / ad libitum kr. 140,-

Jordskokkesuppe – chips – persilleolie – æbler

Grüner Veltliner, Wachau, Østrig. Flaske kr. 385,- / ad libitum kr. 135,-

Stenbiderrogn – blomkålsvariation – persilleolie

The 3 wooly sheep, Sauvignon blanc, Marlborough. Flaske kr. 365,- / ad libitum kr. 150,-

Hovedretter

Morkel-farseret kylling – gulerødder – sprøde kerner – hø-sauce

Noble Vines, 667 Pinot Noir, Monterey, USA. Flaske kr. 420,- / ad libitum kr. 335,-

Rosa kalvetyksteg – løgpuré – bagte løg – timianglace

Peter Lehmann, Shiraz, Barossa Valley, Australien. Flaske kr. 435,- / ad libitum 345,-

Helleflynder – julesalat – skummende surkål – forårsløg

Chateau St. Michelle, dry Riesling, Washington State, USA. Flaske kr. 390,- / ad libitum kr. 315,-

Alle hovedretter serveres med dagens kartoffel

Desserter

Brunsviger – farin-sifon – vaniljeis

Warres Otima 10 yrs tawny, Portugal. ½ flaske kr. 475,- / glas kr. 75,-

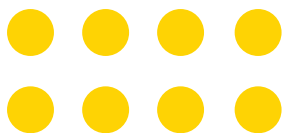
Yoghurtis – nøddemarengs – citroncreme

Chateau St. Michelle, Late Harvest Riesling. ½ flaske kr. 475,- / glas kr. 75,-

Danske oste – nøddebrød – sødt

Beerenauslese terrassen Wachau, Østrig. ½ flaske kr. 325,- / glas kr. 70,-





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Vegansk/Vegetarisk

Blomkålsvariation – persilleolie – æbler - estragon
Bagte løg – karamelliseret løgpuré – karotter – sprøde kerner
Bagte blommer – mandler

Natmad

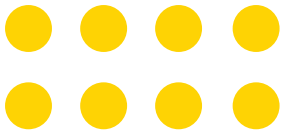
Klassisk hotdog
2 slags pizza; tomat, mozzarella og lufttørret skinke. Creme fraiche, kartofler og rosmarin
Pølse- & ostanretning. Hertil udvalg af brød og forskelligt garniture
Minestrone suppe med brød fra eget bageri
Frikadeller med kartoffelsalat og grøn salat

Natmad kan også tilbydes som vegansk/vegetarisk

Tilkøbsmuligheder

Husets velkomstdrink	kr.	65,00
Cremant de Bourgogne, Prestige Brut	kr.	85,00
Snacks, saltmandler, oliven, grissini, grønt & dip	kr.	55,00
Husets vine, øl/vand ad libitum under middagen	kr.	295,00
Ekstra 3 timers fri øl, vand & husets vine	kr.	165,00
Ekstra 3 timers fri øl, vand, husets vine samt gængse drinks	kr.	275,00
Kaffe & te	fra kr.	35,00
Kaffe & avec inkl. LEGO® Chokolade	kr.	85,00
Natmad	kr.	95,00
Prøv ligeledes vores tilpassede menu af specialøl til den valgte menu	fra kr.	165,00





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Starters

Smoked salmon - horseradish - rye bread - cucumber

Hugel Riesling Classic, Alsace. Bottle DKK 395.00 / ad libitum DKK 140.00

Jerusalem artichoke soup - chips - parsley oil - apples

Grüner Veltliner, Wachau, Austria. Bottle DKK 385.00 / ad libitum DKK 135.00

Lumpfish roe - cauliflower variation - parsley oil

The 3 wooly sheep, Sauvignon blanc, Marlborough. Bottle DKK 365.00 / ad libitum DKK 150.00

Main Dishes

Morel-stuffed chicken - carrots - crispy kernels - hay sauce

Noble Vines, 667 Pinot Noir, Monterey, USA. Bottle DKK 420.00 / ad libitum DKK 335.00

Medium-rare veal sirloin - onion purée - baked onion - thyme glaze

Peter Lehmann, Shiraz, Barossa Valley, Australia. Bottle DKK 435.00 / ad libitum DKK 345.00

Halibut - chicory - foamy sauerkraut - spring onion

Chateau St. Michelle, dry Riesling, Washington State, USA. Bottle DKK 390.00 / ad libitum DKK 315.00

All main dishes are served with today's potato

Desserts

Danish brunsviger cake - brown sugar siphon - vanilla ice cream

Warres Otima 10 yrs tawny, Portugal. ½ bottle DKK 475.00 / glass DKK 75.00

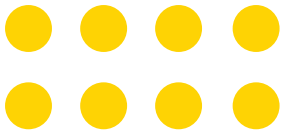
Yogurt ice cream - nut meringue - lemon curd

Chateau St. Michelle, Late Harvest Riesling. ½ bottle DKK 475.00 / glass DKK 75.00

Danish cheeses - nuts - sweet

Beerenauslese terrassen Wachau, Austria. ½ bottle DKK 325.00 / glass DKK 70.00





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Vegan/Vegetarian

Cauliflower variation - parsley oil - apples - tarragon
Baked onions - caramelised onion purée - carrots - crispy kernels
Baked plums - almonds

Midnight snack

Classic hot dog
2 kinds of pizza; tomato, mozzarella and dry-cured ham. Sour cream, potatoes and rosemary
Sausage & cheese course. Accompanied by a selection of breads and various garnishes
Minestrone soup with bread from own bakery
Meatballs with potato salad and green salad

Midnight snacks can also be offered as vegan/vegetarian

Options

The house aperitif	DKK	65.00
Cremant de Burgundy, Prestige Brut	DKK	85.00
Snacks, salted almonds, olives, grissini, greens & dip	DKK	55.00
House wines, beer/water ad libitum during the dinner	DKK	295.00
Extra 3 hours of free beer, water & house wines	DKK	165.00
Extra 3 hours of free beer, water, house wines and common drinks	DKK	275.00
Coffee & tea	from DKK	35.00
Coffee & avec incl. LEGO® Chocolate	DKK	85.00
Midnight snack	DKK	95.00
Try also our customised menu of special beers for the chosen menu	from DKK	165.00

