

Group menu dinner 2026

Choose one overall menu for the whole group (min. 15 pax.)
We can adjust the dishes for guests with allergies or food restrictions.

MENU 1 - DKK 389 per person

Burned asparagus & soy-roasted King trumpets with pistachio vinaigrette, pickled cherry tomatoes, field salad and organic crystal cheese.

Baked hake with lobster bisque, baked root vegetables and asparagus.

Seasonal fruit & berries crumble with pecan ice cream and fresh berries.

MENU 2 - DKK. 389 per person

Miso marinated salmon with chive emulsion, almonds, soy tapioca and fresh chives.

Veal culotte with Madeira sauce, pommes Dauphinoise, marinated wild berries and stewed field mushrooms.

Passion fruit cheesecake on a crisp base, poached rhubarbs and crystallised white chocolate.

MENU 3 - DKK. 419 per person

Shellfish croquettes made with crab and shrimps in Mornay sauce, pico de gallo and yuzu mayo.

Lime-baked salmon in lemon butter sauce, braised leeks, asparagus, and small potatoes with fresh herbs.

Pistachio creme brûlée with fruit sorbet, crushed caramel and blueberries.

MENU 4 - DKK. 469 per person

Baked plaice fillet rolled with scallop mousseline, lobster bisque, apple and asparagus.

Tenderloin of beef with Pommes Dauphinoise, Madeira sauce, and roasted field mushrooms and braised leeks.

Bailey's parfait moulded in dark chocolate on chocolate ganache with fruit of the forest foam and blueberries.

Vegetarian alternative to all menus

Can be made vegan as well

Burnt asparagus & soy-roasted King trumpets with pistachio vinaigrette, field salad and organic crystal cheese.

Gratinated eggplant with Pommes dauphinoise, ratatouille, mushroom sauce, berries and marinated red onions.

Vanilla poached rhubarbs with fruit sorbet, blueberries and crushed caramel.