MEETING BREAKFAST

Good Morning Basic DKK 99,-

Ham with tomato and cucumber

Cheese with red capsicum and grapes

Jam

Butter

Bread roll

Whole-wheat rye bread

Good Morning Deluxe DKK 149,-

Danish rolled sausage with jelly and red onions

Ham with tomato and cucumber

Cheese with spicy chutney

Skyr with fresh fruit, syrup, and crunch

Butter

Bread roll

Whole-wheat rye bread

Freshly squeezed juice

Light Snacks

Croissant & fruit DKK 39,-



MEETING LUNCH

Salad Caesar salad	DKK 129,-
Selection of sandwich Sandwich with chicken breast, bacon and curry Sandwich w/falafel Sandwich with ham and cheese Sandwich with tuna salad	DKK 119,- dressing
Unspecified Danish Open Sandwich Danish open sandwich, 2 pcs. per person Danish open sandwich, 3 pcs. per person	DKK 129,- DKK 179,-
Shooting Star – open sandwich Fried plaice fillet, shrimp, asparagus, lemon &	DKK 179,- tomato mayo
This week's lunch plate Variation of small dishes with accessories	DKK 179,-
Tapas plate Variation of small tapas dishes	DKK 179,-



MEETING AFTERNOON

Something sweet – free of choice (pr. person)	DKK 59,-
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Chocolate cake with fresh fruit & fruit coulis
Old fashioned apple-cake with macaroons and whipped cream
Cake of the day

Snacks – free of choice (pr. person) DKK 39,-

Fresh fruit – sliced

Vegetable sticks of the season with two types of dip

MEETING BEVERAGES

Spring water, bottle 33 cl.	DKK 20,-
Beer, bottle 33 cl.	DKK 39,-
Soft drinks, bottle 33 cl.	DKK 25,-
House wine: red, white & rosé, bottle 75 cl.	DKK 235,-
Coffe & tea pr. setting	DKK 32,-
Freshly squeezed juice; apple or orange	DKK 29



MEETING BUFFET

Order for min. 10 people

Per person

Buffet no. 1

DKK 189,-

- Marinated tiger prawns on crisp salad with avocado cream and fresh tomato salsa
- Roast beef with tarragon mayo and pickled red onions
- Croissant with chicken salad and crispy bacon
- Italian sausage with artichoke and olives
- Chocolate cake with mousse and fresh berries
- Bread and butter

Buffet no. 2 DKK 199,-

- Croustade with salmon mousse and green asparagus
- Sliders with pulled pork and coleslaw
- Baked eggs with red pesto and rye bread chips
- Wheat kernel salad with edamame, spring onions and feta
- Cheesecake with lemon or blackcurrant jelly
- Bread and butter

Buffet no. 3 DKK 249,-

- Smoked salmon with lemon dressing and green asparagus
- Potato rösti with serrno ham and smoked cheese cream
- Mini blinis with crispy chorizo and truffle mayo
- Salad of cauliflower, crisp apples, roasted almonds and chervil
- One hot dish, choose from the following:
 - Cockerel breast filled with sun-dried tomatoes and mozzarella
 - Pork tenderloin with pineapple salsa and baked carrots
 - Grilled veal cuvette with sautéed squash and peppers
- 2 pcs. petit four.
- Bread and butter

