MEETING BREAKFAST

Good Morning Basic

Ham with tomato and cucumber Cheese with red capsicum and grapes Jam Butter Bread roll Whole-wheat rye bread

Good Morning Deluxe

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 99,-

DKK 149,-

DKK 39,-



MEETING LUNCH

| Salad Caesar salad | DKK 129,- |
|---|------------------------|
| Selection of sandwichSandwich with chicken breast, bacon and curry dressingSandwich w/falafelSandwich with ham and cheeseSandwich with tuna saladSandwich with salmon, cottage cheese and avocado | DKK 119,- |
| 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 & tomato mayo | DKK 179,- |
| 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) Chocolate cake with fresh fruit & fruit coulis Old fashioned apple-cake with macaroons and whipped cream Cake of the day | DKK 59,- |
|--|---|
| Snacks – free of choice (pr. person) Fresh fruit – sliced Vegetable sticks of the season with two types of dip | DKK 39,- |
| MEETING BEVERAGES | |
| Spring water, bottle 33 cl. Beer, bottle 33 cl. Soft drinks, bottle 33 cl. House wine: red, white & rosé, bottle 75 cl. Coffe & tea pr. setting Freshly squeezed juice; apple or orange | DKK 20,- DKK 39,- DKK 25,- DKK 235,- DKK 32,- DKK 29,- |



MEETING BUFFET

Order for min. 10 people

Buffet no. 1

- 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

- 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

- Smoked salmon with lemon dressing and green asparagus ٠
- Potato rösti with serrno ham and smoked cheese cream
- Mini blinis with crispy chorizo and truffle mayo ۲
- 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



Per person

DKK 189.-

DKK 199.-

DKK 249.-