

FOOD CLUB

Snacks & starters

HOMEMADE SOURDOUGH (VG)

BEEF TARTARE CANAPÉ

With truffle mayo & chives

CEVICHE

With coconut, lime, chili & coriander

PEEL-YOUR-OWN PRAWNS

MUSHROOM CANAPÉ (VG)

With vegan mayo & rye bread croutons

Green dishes

CEASAR SALAD

With romaine, bread crumbs, ceaser dressing & parmesan

ASIAN RED CABBAGE SALAD

With coriander, kimchi vinaigrette, kale, red chili & cashews

RIGATONI (V)

With cherry tomatoes, lettuce, pesto, beans & Parmesan

COUSCOUS SALAD (VG)

With Hokkaido pumpkin, red onion, cranberries, spices, parsley, almonds & lemon juice

GREEN SALAD (V)

With pear, shallots, pecans & honey vinaigrette

MIXED BEETS (V)

With herb yoghurt dressing & pistachios

ARTICHOKE SALAD (V)

With roasted bell pepper, rocket, Kalamata olives & feta

Dips & spreads

TZATZIKI (V)

HUMMUS (VG)

TARTAR SAUCE (V)

BÉARNAISE SAUCE (V)

RED WINE SAUCE

RAITA (V)

VG = VEGAN

V = VEGETARIAN

Hot dishes

DUROC RIBS

BEEF CUVETTE

DANISH MEAT BALLS

CRISPY PORK BELLY

With soy glaze & plums

CHICKEN KEBAB

FISH & CHIPS

With lemon

CHICKPEA-CRUSTED CAULIFLOWER (VG)

With sweet chili sauce & spring onions

GYOZA (VG)

FRENCH FRIES (VG)

ROASTED ROOT VEGETABLES (V)

With honey & thyme

BUTTERNUT SQUASH & SWEET POTATO

With sesame

Desserts

SOFTICE & CONES (V)

Different sauces & toppings

CHOCOLATE BROWNIE (V)

APPLE CRUMBLE (V)

Soft drinks

COCA COLA & COCA COLA ZERO

FREM SODAS

LEMONADE OF THE DAY

Beer & wine

TUBORG GRØN (ON TAP)

ROSÉ - WHITE WINE - RED WINE

BLANC DE BLANCS BRUT

IT IS POSSIBLE TO PURCHASE DRINKS & OTHER WINES
FROM THE WINE LIST

THE MENU IS SEASONAL AND WILL THEREFORE VARY

Do you have a allergy? Ask the chef who can guide you safely through the self service buffet.
Creditcard fees: company cards issued within/outside of EU/EEA + private cards issued outside EU/EEA will be charged a fee.
All transactions on American Express cards are surcharged.