

FOOD CLUB

Snacks & starters

HOMEMADE SOURDOUGH (VG)

BEEF TARTARE

On bruschetta with lovage & parsley

CEVICHE

With coconut, lime, chili & coriander

SALTED SALMON

With lemon creme

ROTI (VG)

On lentils with nepalese potato salad

Green dishes

CEASAR SALAD

With romaine, bread crumbs, ceasar dressing & parmesan

VIETNAMESE NUDEL SALAT (V)

With carrots, cucumber, asian herbs, peanuts & lime

POTATO SALAD (V)

With chives & radishes

WATERMELON SALAD (V)

With red onion, arugula, balsamico, roasted almonds & feta

GREEN SUMMER SALAD (VG)

With shallots, peach & raspberry vinaigrette

RIGATONI (V)

With green asparagus, broccoli, cherry tomatoes, pine nuts & pesto

POD PEAS (VG)

CHICKPEA SALAD (VG)

With grilled peppers, celery, sugar snaps peas & lemon vinaigrette

Dips & spreads

TZATZIKI (V)

HUMMUS (VG)

TOMATO & JALAPEÑO SALSA

BEARNAISE (V)

RED WINE SAUCE

AIOLI

VG = VEGAN

V = VEGETARIAN

Hot dishes

DUROC RIBS

BEEF CUVETTE

DANISH MEAT BALLS

CHICKEN

With roasted vegetables & chili sauce

BAKED FISH

With hollandaise

GRILLED CORN ON THE COB (VG)

With chimichurri

DUMPLINGS (VG)

With sweet chili

POMMES FRITES (VG)

PIMIENTOS DE PADRÓN (VG)

WHITE ASPARAGUS (V)

With sauce mousseline

Desserts

SOFTICE & CONES (V)

Different sauces & toppings

BERRY CRUMBLE (V)

CHOCOLATE BROWNIE (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 an 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.