



Group menu

Morning & Lunch



A quiet morning at Clementine

Sourdough bread, rye bread, croissant, marmelade & Arla
Unika butter
GammelKnas, Havarti, Arla Unika
Yoghurt with fresh berries & granola
Roasted ramson sausages
Scrambled eggs
Add Belgian waffle +50

155

The light lunch

Still/Sparkling water ad libitum
Sourdough bread & Arla Unika butter
Green olives
Salted & spiced nuts
Beef tartare, cognac, lovage, radishes
Pommes frites & aioli
A beer of choice or house white/red wine

295

A great morning at Clementine

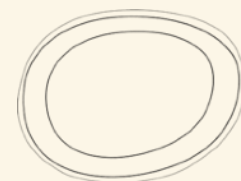
Sourdough bread, rye bread, croissant, marmelade & Arla
Unika butter
GammelKnas, Havarti, Arla Unika
Yoghurt with fresh berries & granola
Roasted ramson sausages
Cold-smoked salmon
Scrambled eggs
Ad libitum coffee, tea, still/sparkling water, orange &
applejuice
Add ad libitum Mimosa +50
Add Belgian waffle +50

275

The big lunch

Blanc de Blanc, Trocadero, France
Still/sparkling water ad libitum
Salted & spiced nuts
Sourdough bread & Arla Unika butter
Chicken croquettes with jalapeños, lime & cilantro
Danish open faced sandwiches - served sharing style:
Hand-peeled shrimps with lobster mayo & lemon
Avocadosmash with tomato, grilled rye bread & cream cheese
Chicken salad with grilled bread, gooseberry og cress
Dessert:
Cake of the day
Coffee & tea

450



There might be seasonal changes to the menu.

Do you have any food allergies? Please contact your server, so that we can safely guide you through the menu.

Credit card fee: Corporate cards issued both within & outside the EU/EEA, as well as private payment cards issued outside the EU/EEA, will be charged a fee.



Group menu

Dinner



3 courses, bread & butter

Sourdough bread & Arla Unika butter
Stracciatella, zucchini, peas, almonds & herbs
Schnitzel on chicken, peas, browned butter & horseradish
Fresh raspberries, raspberry sorbet & elderflower sabayon

325

Wine menu incl. water

Riesling, Von Winning, Pfalz, Germany
Cabernet Franc 'l'île quatre sous', Chateau Yvonne,
Saumur, Loire, France
Auslese, Hans Tschida, Neusiedlersee, Austria

275

Clementine menu

Sourdough bread & Arla Unika butter
Smoked trout, grilled cucumber, mussel sauce & horseradish
Steak au poivre, Madagaskar pepper,
haricot verts & pommes frites
Four types of cheese, gooseberry compote & crisp bread

475

Clementine vinmenu

Blanc de Blanc, Trocadero, Frankrig
Sancerre, Steve Millet, Loire, Frankrig
Crozes Hermitage, Paul Jaboulet Aine, Rhône, Frankrig
Ruby Port, Fonseca, Porto, Portugal
(Minimum 5 persons)

375

All night experience

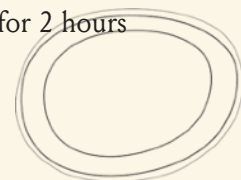
Champagne, green olives & chicken croquettes
Sourdough bread & Arla Unika butter
Stracciatella, zucchini, peas, almonds & herbs
Beef tartare, cognac, lovage, crisp potato & radishes
Schnitzel on chicken, peas, browned butter & horseradish
(Upgrade to Steak au Poivre +150)
Fresh raspberries, raspberry sorbet & elderflower sabayon
3 glass wine menu & water
coffee/tea after the dinner

1000

Wine & Beer ad libitum

House white & red wine, pilsner, classic,
homemade lemonade & water for 2 hours

325



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