

FOOD CLUB

COLD DISHES

FRESHLY BAKED FOCACCIA
Olive oil & sea salt

CAESAR SALAD
Romaine, parmesan, Caesar dressing & crispy bread

CHEVRE CHAUD
Goat cheese, grapes, walnuts, figs & pear (V)

GRILLED ZUCCHINI SALAD
Mascarpone cream, arugula & salted almonds (V)

RIGATONI PASTA
Romesco, peanuts, parmesan, mascarpone & lemon zest (V)

KALE SALAD
Citrus fruits, almonds, fresh cheese & grapevinaigrette (V)

VIETNAMESE NOODLE SALED
Nuoc cham sauce, peanuts, chili & coriander (VG)

MOROCCAN BULGUR
Pomegranate, cauliflower, harissa & tahin (VG)

WHITE FISH RILETTE
Lobster mayo & dill

BRUSCHETTA
Sun-dried tomatoes & fresh basil (V)

CHARCUTERIE
Olives & herbs

HOT DISHES

BUTTER CHICKEN
Welfare chicken & basmati rice

PORK FROM GRAMBOGAARD
Grilled onions, BBQ & winter cabbage

GRILLED LINGUCIA SAUSAGES
Shakshuka & oregano

PORK DUMPLINGS
Peanut sauce & chili crunch (V)

BREADED WHITE FISH
Tartar sauce & lemon

ROASTED POTATOES
Lovage & garlic (V)

THAI PANAG
Tofu, pak choi & thai basil (VG)

GRILLED CARROTS
Red curry & Thai basil (V)

SPRING GREENS
Chili crunch & herbs (V)

ONION TARTE TATIN
Creme Cheese & thyme (V)

SAUCES & DIPS

Romesco (VG)
Green pesto (V)
Hummus (VG)
Bearnaise mayo (V)
Pickles

DESSERTS

Local softice from Kastberg
Crispy cones
Sauces & toppings
Banana bread made from surplus
bananas (VG)
Cheesecake & blackcurrant

DRINKS

Coca Cola & Cola Zero
Fanta & Sprite Zero
Mikkeller Burst IPA (draft)
Tuborg Grøn pilsner (draft)
Carlsberg Nordic 0,0%
Lemonade of the day
Rosé - White wine - Red wine
Blanc de Blancs Brut

The menu is seasonally based and can therefore vary. We reserve the right to make

Allergies? Ask our chef, who will guide you safely through our buffet.
Credit card fee: Commercial cards within/outside of EU/EEA and private cards issued outside EU/EEA will be charged a fee.
All transactions on American Express cards are surcharged.