

FOOD CLUB

Snacks & starters

HOMEMADE SOURDOUGH (VG)

BEEF TARTARE

On bruschetta with ramson mayo & chervil

CEVICHE

With coconut, lime, chili & coriander

GREEN ASPARAGUS (V)

On crostini with pinenuts & fresh cheese

SHELLED SCRIMPS

Green dishes

ASIAN CABBAGE SALAD (V)

With cashews, chili, cilantro & asian vinaigrette

CEASAR SALAD

With romaine, bread crumbs, ceaser dressing & parmesan

RIGATONI (V)

With zucchini, kale, cherry tomato, parmesan & olive oil

VIETNAMESE NUDEL SALAT (V)

With carrots, cucumber, asian herbs, peanuts & lime

BELUGA LENTILS (VG)

With tomato, red onion, peber, olives, rucola & lemon vinaigrette

SPRING SALAD (VG)

With rhubarb, herbs & shallots

Dips & spreads

TZATZIKI (V)

HUMMUS (VG)

BEARNAISE (V)

RED WINE SAUCE

SALSA ROMESCO (VG)

HOUSE REMOULADE (V)

VG = VEGAN

V = VEGETARIAN

Hot dishes

BUTTER CHICKEN

BEEF CUVETTE

DANISH MEAT BALLS

BAO

With pulled pork, pickles & BBQ

THE BUTCHER'S SAUSAGE

With ramson

CHILI MOMO (VG)

Dumplings with chili & roasted vegetables

POMMES FRITES (VG)

STEGT BOK CHOI (VG)

With teriyaki & sesame

WHITE ASPARAGUS (V)

With lemon & parmesan

GRILLED CAULIFLOWER (VG)

With salsa romasco & pomegranate

Desserts

SOFTICE & CONES (V)

Different sauces & toppings

RHUBARB TRIFLI

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 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.