FOOD CLUB

COLD DISHES

FRESHLY BAKED FOCACCIA
Olive oil & sea salt

CAESAR SALAD
Parmesan, caesar dressing, crispy bread & herbs

CHÈVRE CHAUD
Goat cheese, walnuts, figs, salad & thyme honey (V)

GREEN GODDESS
Crisp lettuce, cabbage, herb yoghurt & cashews (V)

BANGKOK SALAD
Noodles, peanuts, mint, coriander, chili & lime (VG)

BEETROOT SALAD
Beets, smoked cheese, blackcurrants, almonds & Treviso (V)

BEAN SALAD
Fennel, sesame & apple vinaigrette, quinoa & apples (V)

EGGPLANT CAPONATA
Grilled eggplant, tahini, bell pepper, olives & crispy bread (VG)

WHITE FISH RILLETTES
Smoked cheese & apple

MUSHROOM MOUSSE
Grilled bread & Lingonberries (VG)

CHARCUTERIE
Serrano ham, truffle, artichokes & Parmesan

HOT DISHES

THAI PANANG CURRY
Grilled free-range chicken & jasmine rice

BRAISED FREE-RANGE PORK
Carrots, thyme & jus

GRILLED LAMB SAUSAGES
Shakshuka & grilled padron peppers

CLASSIC DANISH MEATBALLS
Nutmeg & Grandma's cucumber salad

FRIED FISH
Tartar sauce & lemon

CREAMED JERUSALEM ARTICHOKES
Truffle & Parmesan (V)

ROASTED PUMPKIN
Brown butter, honey & rosemary (V)

RIGATONI ALLA VODKA
Stracciatella & lemon (V)

MISO-ROASTED CELERIAC
Hazelnuts & chimichurri (VG)

GRILLED POTATOES
Salsa verde (VG)

SAUCER & DIPS

Romesco
Chimichurri
Hummus
Bearnaise mayo
Mustard creme

DESSERT

Organic softice (V)
Crispy waffle cones (V)
Sauces & toppings
Cheesecake with blackcurrant compote
Apple crumble with vanilla cream

DRINKS

Coca Cola & Coke Zero
Tuborg Squash & sportsvand
Tuborg Grøn (draft)
Mikkeller Burst IPA (draft)
Carlsberg Nordic 0,0%
Lemonade of the day
Rosé - white wine - red wine

The menu is seasonal and therefore subject to change. 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.