



Group menu

Morning

A quiet morning at Clementine

Sourdough bread, rye bread, croissant, marmelade & Arla Unika butter

GammelKnas, Havarti, Arla Unika

Italian Salami

Avocado, chives, olive oil & piment d'Espelette

Roasted breakfast sausages

Cold-smoked salmon

Scrambled eggs

225

A great morning at Clementine

Sourdough bread, rye bread, croissant, marmelade & Arla Unika butter

GammelKnas, Havarti, Arla Unika

Italian Salami

Avocado, chives, olive oil & piment d'Espelette

Roasted breakfast sausages

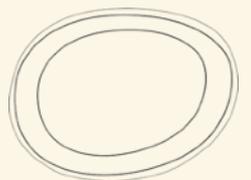
Cold-smoked salmon

Scrambled eggs

Ad libitum coffee, tea, orange & applejuice (Mimosa +50)

275

Lunch



A glass of sparkling wine & salted almonds

First serving - served sharing style:

Sourdough bread with salted butter

Chicken croquettes with jalapeños, lime & cilantro

Hand-peeled shrimps with lobster mayo & lemon

Avocadosmash with tomato, grilled rye bread & cream cheese

Chicken salad with grilled bread, gooseberries & cress

Dessert:

Cake of the day

Coffee, tea & water

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

The perfect start

Blanc de Blancs, Trocadero, France

Salted nuts & green olives

125

3 courses, bread & butter

Freshly baked bread with butter

Smoked trout, spinach, mussel sauce & fennel

Schnitzel on pork, grilled kale, browned butter, anchovies & horseradish

Basque cheesecake, pickled blueberries & olive oil

325

Wine menu incl. water

Riesling, Von Winning, Pfalz, Germany

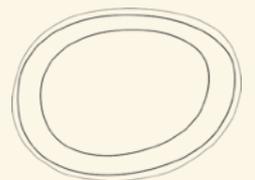
Zarpas Tempranillo Crianza, Bodegas Ochoa, Navarra, Spain

Ruby Port, Fonseca, Porto, Portugal

275

Wine & Beer ad libitum

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



325

All night experience

Champagne, green olives & chicken croquettes

Freshly baked bread with butter

Smoked trout, spinach, mussel sauce & fennel

Beef tartare, cognac, tarragon, lingonberries & pickled mustard seeds

Schnitzel on pork, grilled kale, browned butter, anchovies & horseradish

Basque cheesecake, pickled blueberries & olive oil

3 glass wine menu & water

coffee/tea after the dinner

995

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