



# 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 breakfast sausages  
Scrambled eggs  
*Add Belgian waffle +50*

135

### *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*

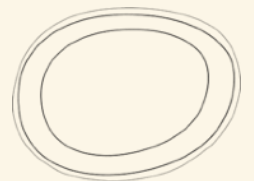
Sourdough bread, rye bread, croissant, marmelade & Arla  
Unika butter  
GammelKnas, Havarti, Arla Unika  
Yoghurt with fresh berries & granola  
Roasted breakfast sausages  
Cold-smoked salmon  
Scrambled eggs  
Ad libitum coffee, tea, still/sparkling water, orange &  
applejuice  
*Add ad libitum Mimosa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

255

### *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, asparagus, spanish almonds & herbs  
 Schnitzel on chicken, asparagus, 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  
 White asparagus, hand-peeled shrimps & hollandaise  
 Steak au poivre, Madagaskar pepper,  
 haricot verts & pommes frites  
 Four types of cheese, gooseberry compote  
 & Åsmund's 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*

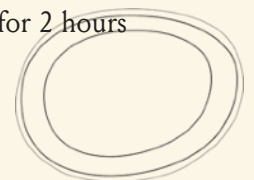
Champagne, green olives & chicken croquettes  
 Sourdough bread & Arla Unika butter  
 Stracciatella, zucchini, asparagus, spanish almonds & herbs  
 Beef tartare, cognac, lovage, crisp potato & radishes  
 Schnitzel on chicken, asparagus, browned butter & horseradish  
 (Upgrade to Steak au Poivre +150)  
 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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