

FOOD CLUB

Snacks & starters

HOMEMADE SOURDOUGH (VG)

BEEF TARTARE

With chipotle mayo & pickled onion

SALTED SALMON

On prawn cracker with hoisin, sesame & coriander

CANEPE (VG)

With halloumi, chili & mango chutney

SHELLED SHRIMP

Green dishes

CEASAR SALAD

With romaine, bread crumbs, ceaser dressing & parmesan

ASIAN CABBAGE SALAD

With cashew, chili, coriander & kimchi dressing

POTATO SALAD (V)

With chives & radishes

SUMMER SALAD (VG)

With nectarines, radicchio, sunflower seeds & mustard vinaigrette

RIGATONI (V)

With broccoli, tomato, olives, pinenuts & pesto

CHICKPEA SALAD (VG)

With aubergine, zucchini, heart salad, nigella seeds & mint vinaigrette

WATERMELON SALAD (V)

With red onion, arugula, balsamico, roasted almonds & feta

POD PEAS (VG)

Dips & spreads

TZATZIKI (V)

HUMMUS (VG)

TOMATO & JALAPEÑO SALSA

BEARNAISE (V)

RED WINE SAUCE

AIOLI

VG = VEGAN

V = VEGETARIAN

Hot dishes

DUROC RIBS

BEEF CUVETTE

DANISH MEAT BALLS

BUTCHERS SAUSAGE

TANDOORI CHICKEN

BAKED FISH

With hollandaise & dill

GRILLED CORN ON THE COB (VG)

With chimichurri

GYOZA (VG)

POMMES FRITES (VG)

PADRONS (VG)

With piment d'espelette

GRILLED CAULIFLOWER (VG)

With labneh & dukkah

Desserts

SOFTICE & CONES (V)

Different sauces & toppings

BERRY CRUMBLE (V)

CHOCOLATE BROWNIE (V)

FRESH CHERRIES

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 DRINKS & 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.