

FOOD CLUB

Snacks & dips

HOMEMADE SOURDOUGH (VG)

CURED SALMON

With black currant dressing

TZATZIKI (V)

Med dild With dill

HUMMUS (VG)

BEARNAISEMAYO (V)

Green dishes

ASIAN CABBAGE SALAD

With cabbage, cashew nuts & kimchi vinaigrette

CEASAR SALAD

With romaine, bread crumbs, ceaser dressing & parmesan

PASTA SALAD (V)

With grilled parsnip, mushrooms, palm cabbage, olives & fermented garlic

COUSCOUS SALAD (VG)

With grilled peber, dried fruit, celery, artichoke & pomegranate

CHEVRE CHAUD (V)

Baked goat cheese with mixed salad, grapes, apples, hazelnuts & fig vinaigrette

CANNELLINI BEANS (VG)

With chickpeas, oregano, red onion, tomato & ancho chili

BEETS (V)

With radicchio, hokkaido, feta cheese, sunflower seeds & gooseberry vinaigrette

CARROT SALAD (VG)

With sweet potatoes, coriander, mint, nuts & tamarind dressing

WINTER SALAS (VG)

With citrus, cranberry & pomegranate

Desserts

SOFTICE & CONES (V)

Different sauces & toppings

APPLE AND PEAR CRUMBLE (V)

CARROT CAKE (V)

Hot dishes

FOOD CLUB'S BEEF CUVENTTE

ROASTED CHICKEN

With gochujang glaze

RAGOUT OF OX JAWS

With mushrooms & carrots

DANISH MEATS BALLS

FOOD CLUB'S SAUSAGES

FRIED FISH

GRILLED HAKKAIDO (VG)

With hoisin & peanuts

ROASTED CAULIFLOWER (V)

With taratour, sumak & roasted almonds

ARANCINI (V)

Ball of fried risotto

FRIED BRUSSEL SPROUTS (VG)

With smoked hot honey, crispy onions & hazelnuts

POMMES FRITTES (VG)

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

VG = VEGAN

V = VEGETARIAN

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.