

DINING PACKAGES

MENU 1

3 courses
Wine, beer & water ad libitum

(2 hours)

595 KR. person

MENU 2

3 courses
Wine, beer & water ad libitum

(3 hours)

695 KR./person

MENU 3

3 courses
Wine, beer & water ad libitum

(5 hours)

895 KR./person

FINE DINING PACKAGES

FD MENU 1

Welcome drink
4 courses
Wine menu (4 glass)

995 KR./person

FD MENU 2

Welcome drink
5 courses
Wine menu (5 glass)
Coffee & the

1195 KR./person

FD MENU 3

Welcome drink
5 courses seafood menu
Upgraded wine menu (5 glass)
Coffee, the & petitfour

1595 KR./person

EXTRA

COFFEE	DRINKS	RECEPTION	LATE-NIGHT FOOD	DJ
Coffee corner: 40 KR./person	Welcome drink prosecco: 45 KR./person	4 x canapeer: 189 KR./person	Soup with bread and butter	DJ: 3000 KR.
Coffee corner + petitfour: 80 KR./person	Welcome drink cava: 55 KR./person	6 x canapeer: 229 KR./person	Sandwich buffet - 3 types	DJ + lights: 4000 KR.
	Cocktailbar 2 hours: 200 KR./person	8 x canapeer: 259 KR./person		

ROOM RENTAL

LESS THAN 30 PEOPLE

WEEKDAY

UNTIL KL.15.00
3500 KR.

WEEKDAY

FROM KL.17.00
5500 KR.

WEEKEND

UNTIL KL.15.00
8500 KR.

WEEKEND

FROM KL.17.00
12500 KR.

DINING – MENU

ENTREES

SMOKED SALMON

Cucumber – apple – horseradish cream – buttermilk – dill cream

BEEFCARPACCIO

Parmesan – pine nuts – lemon oil – salad (arugula, frissé salad etc.)

BURRATA

Cherry tomatoes – virgin olive oil – lemon

RAVIOLI/TORTELLINI

In chicken soup with carrots – celery – crispy chicken skin

JERUSALEM ARTICHOKE SOUP

Croutons – pickled Jerusalem artichokes – hazelnuts – herb oil

MAINS

BOEUF BOURGOGNE

Pommes Duchesse

ROAST BEEF

Pommes Anna – pepper sauce

HAKE

Lobster bisque – apple – celery – hazelnuts – potatoes à part

FRIED CHICKEN BREAST ON THE BONE

Riesling sauce – mushrooms – mash (coq au vin blanc)

DESSERTS

PANNA COTTA

Coulis – caramelized nuts

CLASSIC CRÈME BRÛLÉE

Velvety vanilla cream – crispy sugar crust – berries

CHOCOLATE CAKE WITH ICE CREAM

FINE DINING – MENU

MENU: FISH

JERUSALEM ARTICHOKE SOUP

Rimmed scallop – pickled artichokes – hazelnuts – herb oil

SALMON TATAR

Horseradish cream – chervil – fennel crudité – rye bread chips

VIRGO LOBSTER

Ravioli with spinach – brown butter

HAKE

Confit leeks – dill oil – blanquette sauce

MILLE FEUILLE

Vanilla cream – berries

MENU: MEAT

JERUSALEM ARTICHOKE SOUP

Rimmed scallop – pickled artichokes – hazelnuts – herb oil

BEEF TATAR

Capers – gherkins – tarragon mayonnaise – potato chips

RAVIOLI WITH RICOTTA

Demi glace – watercress

ROAST BEEF

Truffle sauce – fresh truffles – spinach – Pommes Anna

MILLE FEUILLE

Vanilla cream – berries