

Restaurant Babette

- More than just the usual fare



Gala Dinner

Guests arrive at Glyptoteket where waiters and waitresses are ready to greet you in the Winter Garden with a sparkling glass of bubbles and delicious appetisers. In the Central Hall, tables, each with places for 8-10 people, are laid with white table cloths and candles in candlesticks.

Welcome Drink

N.V Bodegas Months Michell, Reserva, Spain **or** Jacobsen Dark Lager – the original Carlsberg beer.
Selection of Carlsberg soft drinks

3 kinds of delicious appetisers
Truffle popcorn
Crisp bacon
Dried cabbage

Menu

Fillet of pickled dab with mussel sauce, herb oil and crudité of broccoli
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Roasted ecological veal, split sauce on veal gravy and marrow with potato cream
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Revolution over chocolate and nougat with crisp

Wines

2015 Domaine Saint Peyr, Cave du Pomerol, France
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2010 Alasia Barbera d’Asti Piedmont, Italy
*
2010 Taylor’s Late Bottled Vintage Port

French press coffee and tea with a selection of cognac and calvados.

Price pr. person 1250 DKK ex VAT

Price includes hire of tables, service, linen, cooks, waiters and waitresses, setting up of the kitchen.

We do hope this is all to your taste. Should there be any changes or wishes, you are very welcome to contact me on cell +45 55343030 Tuesday-Saturday after 11.00 a.m. or via e-mail babette@pc.dk

With best wishes
Restaurant Babette
Brian Jensen