

Dinner Events

Suggested Menu, Café Glyptoteket (I'm a Kombo)

Welcome in the Winter Garden

Champagne and crispy pork rind dusted with mussel salt

Dinner in the Central Hall

Crab salad with pickled onion and herbs. Creamy soup with aromatic oil
Øland wheat bread with whipped butter

Mushroom toast with Pata Negra ham

Danish veal, roasted and as meatballs
Giant beetroot with blackcurrant vinaigrette. Kale salad with roasted nuts and horseradish
Creamed pumpkin with sauce à la hollandaise

Dessert Buffet and Coffee

Chocolate Cake seasoned with malt
Biscuit crumble with browned butter and crispy meringues
Whipped lemon cream and chocolate mousse
Pickled prunes in Armagnac, poached pears and passion fruit
Crystallised chocolate, coffee crunch cake drizzled with Pernod
Coffee, Bailey's and Cognac

Prices

Snacks and four courses plus wine pairing and mineral water 800,- per person
Cognac and Bailey's 48,- per person
Service: Royal Copenhagen, Spiegelau, Georg Jensen 80,- per person (includes dishwashing fee)
Table cloth and serviettes 24,- per person
10 round tables (160/180cm) 2000,- incl. production (delivery and table setting)
Waiters 250,- per. hour (1 waiter per 15 guests)

All our prices exclude moms (Danish value added tax) and the minimum number of place settings is 80. The final number of your place settings must be confirmed five working days in advance and is thereafter binding. Please contact us for further information and answers to any questions you may have.