

Restaurant Babette

Dinner Event Menu: Spring and Summer 2019

Hors d'oeuvres

Quenelle of cod, mussel cream, green oil and crudité of broccoli
Pickled dab, herb salad and oyster cream
Ceviche of halibut, kohlrabi and tiger milk
Grilled mackerel, peas, pea purée, pea shoots and champagne-vinaigrette
Langoustines, celery root, lobster à la siphon and wild herbs (+ 16 kr. per person)

Entrées

Roast rump of veal, smoked bone-marrow sauce, new, glazed parsley roots and potatoes
Pulled veal brisket, horseradish, summer cabbage and wild herbs
Dry-aged saddle of pork, ramson à la siphon, pickled onions and tender cabbage shoots
Pulled breast of pullet, asparagus and chives-beurre blanc
Tenderloin of veal poached in thyme, with parsley cream, pasta tagliatelle, grilled squash and parmesan
(+ 16 kr. per person)

Desserts

Iced rhubarb, hibiscus and vanilla cream
Strawberry/raspberry, white chocolate cream with crispy nut tuiles
Elder flower, bavaois and pickled berries
"Københavnerstang": pineapple, pickled and as granité, vanilla parfait, vanilla malto and lemon verbena

Prices

Three courses 460 kr. pr. person (There will be a supplementary charge on dishes ordered individually)
Supplementary charge per entrée 52 kr. per person
One extra course 80 kr.
Cheese plate 132 kr. (selection of cheeses with compote and toasted rye bread)
Oysters au naturel, three per serving. 100 kr.
Additional selection of truffles in season. 60 kr. per person
Additional selection of caviar 80 kr. pr. person
Prices for waiters and service to be agreed
All prices are without "moms" (Danish VAT)

Restaurant Babette

Dinner Event Menu: Autumn and Winter 2019

Hors d'oeuvres

Terrine of hake with herbs, broccoli and asparagus, and caper vinaigrette
Veal topside tartar, ramson capers, potato crisps and cress
Smoked mackerel, horseradish mayonnaise and mustard salad
Poached duck egg, truffle/mushroom cream, croutons with green herbs
Cold, poached North Sea cod, pickled cabbage and ramson oil

Entrées

Whole braised knuckle of veal (served on the bone), crackling, split sauce and potatoes with olive oil
Roast saddle of lamb, salt-baked celery root, tarragon sauce and potatoes
Roast guinea fowl, with parsley roots, thyme, fried sage, pickled mushrooms and mushroom sauce
Roast beef tenderloin, baked and pickled onions, red wine sauce and foie gras (+ 16 kr. per person)
Braised knuckle of pork, caramelised garlic sauce and crispy cabbage

Desserts

New interpretation of the traditional Danish dessert "rødgrød"
Pears cooked in spices with crumble
Gateau Marcel chocolate cake, berries and vanilla cream
Danish apples, compote, mousse, crumble with caramel and malto
"Solero": granité of mango, vanilla parfait, malto and pickled mango

Prices

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Supplementary charge per entrée 52 kr. per person
One extra course 80 kr.
Cheese plate 132 kr. (selection of cheeses with compote and toasted rye bread)
Oysters au naturel, three per serving. 100 kr.
Additional selection of truffles in season 60 kr. pr. person
Additional selection of caviar 80 kr. pr. person
Prices for waiters and service to be agreed
All prices are without "moms" (Danish VAT)