

## **Dinner events at The Glyptotek**

### **Menu suggestion from Picnic by Lasse Askov**

#### **Welcome in the Winter Garden**

*Small canapés to wake up your appetite. These are designed to eat with your fingers while the guests mingle*

Three types of small tarts with salmon, smoked cheese and avocado  
*Vintage Champagne Brut "Pompadour", Figuet et Fils, Vallée de la Marne*

#### **Dinner in the Central Hall**

*The menu is elegant served on Royal Copenhagen plates and based on well-known tastes with a modern expression. The main course is served with supplement on the side*

##### **Starter**

Jerusalem artichokes with dried tomato, fennel, pickled onions and aromatic oil  
Sourdough bread with whipped butter  
*White wine: Riesling Trocken, Weingut Johann Schnell, Rheinhessen*

##### **Main**

Stuffed portobello, creamy potato and browned butter sauce  
*Red wine: Côte de Nuits-Villages, Domaine Dubois, Bourgogne*

##### **Dessert**

White chocolate mousse with seasonal fruits and vanilla  
*Filter coffee from Prolog Coffee Bar*  
*Tea from Hellerup The Depot*

#### **Prices**

Snacks and 3 courses from 600,- pr couvert  
Wine pairing, still and sparkling water and coffee from 500,- pr couvert  
Coordination, tableware rental, decoration and waiters from 550 pr couvert

*All our prices ex. moms (Danish value added tax) and the minimum number of place settings is 100.*

*Menu and wines above are only examples and can be adjusted.*

*The final number of your place settings must be confirmed ten working days in advance and is thereafter binding.*

*Prices do not include menu tasting, which will be charged 10.000 ex. moms for 2-8 persons.*

*Please contact us for further information.*