



HERKOMST

Selskabsmenu

Udvælg dine 3x saltede snacks

Saltede Snacks

Kammuslingparfait m. sprød rugbrød, hvid chokolade & vanilje

Sprøde havreflager m. friskost og purløg

Puffet kyllingetapioka m. Karljohan og karry

Croquette af kaninrillette m. trøffelmayonnaise

Andeleverparfait m. peber og vindruer på crouton

Tærte m. confiteret and, valnød og timian





Selskabsmenu

Sammensæt din egen menu ud fra valgt pakke

Forretter & Mellemretter

Ceviche af hamachi m. sæsonens syltede grøntsager, urtemayonnaise & urtesalat

Rørt torsk m. spæde sommergrøntsager, urteolie & urtesalat

Tatar af dansk okse m. purløg, purløgsmayonnaise, syltede og sprøde skorzonerrødder & karse

Jomfruhummer m. sæsonens grillet grøntsag, mandler og jomfruhummer bisque

Tomat i variation, grillet hindbær, hindbær vinaigrette, ristede nødder, brøndkarse & basilikum (VEGETAR)



Hovedretter

Alle retter serveres m. Herkomst's kartofler

Sprød confiteret kylling m. hvidløgspure, glaseret karotter, cremet sauce på ristet kyllingskind

Dampet helleflynder m. blomkål, purløg og cremet sauce på blåmusling

Stegt kalvemørbrad m. sæsonens grønt, ristet selleri pure & trøffelsauce

Hel stegt vagtel m. glaseret morkler, svampe, brombær & sherry sauce

Sprød kartoffel rösti m. trøffelcreme, bagte og syltede løg & vagtelæg (VEGETAR)





Desserter

Luftig kage med citronfromage på brændte citroner med kandiseret hindbær, sprød havre og lakrids.

Rødgrød med fløde – rødgrød, friske bær, perler, marengs og vanilje is

Frossen chokolademousse m. vaniljeis, hasselnødcrumble og sprød karamel



Natmad

Sliders – cheeseburgers med burgerdressing, løg og pickles

Hotdogs – stegte pølser med varme brioche brød & klassisk garniture

SELSKABS FROKOST MENU m. smørrebrød
- 2 stk. 299.-

- Kartoffelmad
- Paneret rødspætte m. remoulade
- Tatar af okse
- Hønsesalat
- Roastbeef





HERKOMST

Event Menu

Select your 3x salty snacks

Salty Snacks

Scallop parfait with crispy rye bread, white chocolate & vanilla

Crispy oat flakes with cream cheese and chives

Puffed chicken tapioca with porcini morsels and curry

Croquette of rabbit rilette with truffle mayonnaise

Duck liver parfait with pepper and grapes on a crouton

Tart with confit duck, walnut, and thyme



Event Menu

Compose your menu, based on selected package

Starters & Middle Courses

Hamachi ceviche with seasonal pickled vegetables, herb mayonnaise & herb salad

Stirred cod with tender summer vegetables, herb oil & herb salad

Danish beef tartare with chives, chive mayonnaise, pickled and crispy salsify roots & watercress

Langoustine with seasonal grilled vegetables, almonds, and langoustine bisque

Tomato in variation, grilled raspberries, raspberry vinaigrette, toasted nuts, watercress & basil
(VEGETARIAN)

Main courses

All dishes are served w. Herkomst potatoes

Crispy confit chicken with garlic puree, glazed carrots, creamy sauce on toasted chicken skin

Steamed halibut with cauliflower, chives, and creamy sauce with mussels

Pan-seared veal tenderloin with seasonal vegetables, roasted celery puree & truffle sauce

Whole roasted quail with glazed morels, mushrooms, blackberries & sherry sauce

Crispy potato rösti with truffle cream, roasted and pickled onions & quail egg (VEGETARIAN)





Desserts

Airy cake with lemon mousse on caramelized lemons with candied raspberries, crispy oats, and licorice

Red berry compote with cream – compote, fresh berries, pearls, meringue, and vanilla ice cream

Frozen chocolate mousse with vanilla ice cream, hazelnut crumble, and crispy caramel



Late-night food

Sliders – cheeseburgers with burgerdressing, onions & pickles

Hotdogs – Sausages with warm brioche bun & classic toppings

SELSKABS FROKOST MENU m. smørrebrød - 2 stk. 299.-

- Potato
- Fried plaice w remoulade sauce
- Beef tataré
- Chicken salad
- Roastbeef

