

WEDDING - BRYLLUP  
SEASONAL DINNER MENUS - MENUER

*January - February - March*  
*Januar - Februar - Marts*

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Starters - foretter

Cold smoked salmon from Vestfjord, fennel, touch of licorice and horseradish  
Kold røget laks fra Vestfjord, fennikel, touch af lakrids og peberrod

Ceviche of cod, winter apples, lemon verbena and jalapenos  
Ceviche af torsk, vinter æbler, citron verbena og jalapenos

Main - hovedretter

Halibut, fennel, blanquette sauce, olives and capers  
Helleflynder, fennikel, blanquette sauce, oliven og kapers

Free range chicken from Gråsten, variation of cauliflower, marcona almonds and  
sauce supreme

Gråsten unghane, variation af blomkål, marconas mandler og sauce supreme

Desserts - desserter

Pineapple extra sweet, passionfruit, coconut cream and crispy flakes  
Ananas extra sweet, passionsfrugt, kokoscreme og sprødeflager

White chocolate panna cotta, dark berries, olive oil and hazelnuts  
Hvid chokolade panna cotta, mørke bær, olivenolie og hasselnødder

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*April - May - June*  
*April - Maj - Juni*

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Starters - foretter

Spring herbs and vegetables with forrest bouillon and poached organic egg  
Forårsurter og grøntsager med skov bouillon og pocheret øko æg

Hand peeled shrimps, asparagus, smoked sour cream and herb salad  
Håndpillede rejer, asparges, røget cremefraiche og urtesalat

Main - hovedretter

Hake, white asparagus, tarragon oil and blanquette sauce  
Kulmule, hvide asparges, estragon olie og blanquette sauce

Veal from Himmerland, summer cabbage, green peas and verbena and lemon sauce  
Kalv fra Himmerland, sommerkål, grønne ærter og verbena og citron sauce

Desserts - desserter

The first rhubarb, white chocolate, basil and hazelnuts  
De første rabarber, hvid chokolade, basilikum og hasselnødder

Lemon tart from RUG the Bakery, melon, lime and mint  
Citron tærte fra Rug the Bakery, melon, lime og mynte

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*July - August - September*  
*Juli - August - September*

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Starters - foretter

Summer tomatoes, watermelon, basil and salted organic cheese  
Sommer tomater, vandmelon, basilikum og saltet økologisk ost

Ceviche of smoked salmon, red berries, black pepper, olive oil and lemon verbena  
Ceviche af røget laks, rødebær, sort peber, olivenolie og citron verbena

Main - hovedretter

Halibut, asparagus, new potatoes, sour cream sauce and onion flowers  
Helleflynder, asparges, nye kartofler, creme fraiche sauce og løg blomster

Filet of danish veal, tarragon, cauliflower, veloute sauce and salted almonds  
Dansk kalvefilet, estragon, blomkål, veloute sauce og salte mandler

Desserts - desserter

Danish berries, creme double, meringue and summer dukkah crumble  
Danske bær, creme double, marengs og sommer dukkah crumble

Peaches, raspberries, red basil and drained fullfat organic yoghurt  
Ferskner, hindbær, rød basilikum og drænet fuldfed økologisk yoghurt

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*October - November - December*  
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Starters - foretter

Lobster bisque, piment d`espelette, lobster flan and fennel  
Hummer bisque, piment d`espelette, hummer flan og fennikel

Pata negra, almond mayo, salted pastry from RUG the bakery and touch of chili  
Pata negra, mandel mayo, salt bagværk fra RUG the Bakery og touch af chili

Main - hovedretter

Duck breast, dark berries, pepper-cinnamon sauce, pommes Anna  
and autumn leaves

Andebryst, mørkebær, peber-kanel sauce, pommes Anna og efterårsblade

Sashi beef, black pepper, green beans, red wine sauce and mash with parmesan  
Sasho okse, sort peber, grønne bønner, rødvinssauce og kartoffel pure med parmesan

Desserts - desserter

Danish apples with winter spices, notes of licorice and vanilla cream  
Danske æbler med vinter krydderier, noter af lakrids og vanilje parfait

Chocolate fondant, pineapple extra sweet, passionfruit and basil  
Chokolade fondant, ananas extra sweet, passionsfrugt og basilikum

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