

WEDDINGS  
SEASONAL DINNER MENUS

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January - February - March

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Starter

Lobster - Cucumber - Horseradish

Cod & zucchini terrine with salted cucumber, radish crudité, horseradish vinaigrette and grilled lobster

Scallop - Beetroot - Black currant

Cured scallop with beetroot tartar, pickled black currant and crispy potato crisps served with dill mayo

*2023 Heritage du Conseiller Chardonnay Bouchard Aîné et Fils*

Main

Beef - Onion - Parsnip - Kale

Danish gastro tenderloin with winter onion pure, parsnip saute and deep fried kale served with a rich red wine sauce

*2023 Praeclarus Merlot, France*

Dessert

Apple - Caramel - Hazelnut

Danish winter apples with whipped caramel cream and roasted hazelnuts

*2023 Moscato d'Asti Bricco Riella Cascina Pian d'Or*

Tietgensgade 39, 1704 Copenhagen

## WEDDINGS SEASONAL DINNER MENUS

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April - May - June

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### Starter

Trout - Tomato - Spring onion

Salted trout from Musholm served with an intense tomato vinaigrette, fresh tomato, spring onion sour cream and radicchio

Scallop - Smoked cheese - Peas - Rye

Grilled scallop with smoked cheese from Fyn, fresh peas and pure served with rug rye crumble

*2023 Heritage du Conseiller Chardonnay Bouchard Ainé et Fils*

### Main

Veal - White asparagus - Onion

Thyme seared danish gastro veal tenderloin with onion & ramson pure served with danish white asparagus and sherry sauce

*2023 Praeclarus Merlot, France*

### Dessert

Danish Rhubarb - Meringue - Almond

Rhubarb mousse with elder flower pickled rhubarb, burned meringue and almond crumble

*2023 Moscato d'Asti Briceo Riella Cascina Pian d'Or*

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## WEDDINGS SEASONAL DINNER MENUS

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July - August - September

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### Starter

Veal tartare - Mushrooms - Almond potato  
Raw danish gastro veal served with mushroom mayo, pickled shimeji  
and almond potato crisps

Cauliflower - Scallop - Porcini - Kale  
Roasted & pure of danish cauliflower with cured scallop, fried porcini  
and served with kale dust

*2023 Heritage du Conseiller Chardonnay Bouchard Ainé et Fils*

### Main

hicken - Chantarelle - Corn - Red currant  
Chicken ballotine from Hopballe Mølle, fried chantarelle, danish corn compote, pickled red  
currant and served with browned butter sauce

*2023 Praeclarus Merlot, France*

### Dessert

Summer berries - White chocolate - Almond  
White chocolate parfait with danish summer berries, caramelised almond crumble  
and late summer herbs

*2023 Moscato d'Asti Briceo Riella Cascina Pian d'Or*



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## WEDDINGS SEASONAL DINNER MENUS

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October - November - December

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### Starter

Lobster - Pumpkin - Apples  
Lobster bisque with roasted pumpkin pure and lobster dumplings,  
served with pickled danish winter apples

Coppa - Cucumber - Leek  
Danish coppa with radicchio, salted cucumber, crispy oyster mushroom  
and danish leek creme fraiche

*2023 Heritage du Conseiller Chardonnay Bouchard Ainé et Fils*

### Main

Beef - Parsley root - Red Onion  
Danish gastro sirloin steak with caramelised parsley root & pure  
served with port braised red onion and pulled beef croquette

*2023 Praeclarus Merlot, France*

### Dessert

Chocolate fondant - Pear - Caramel  
Creamy chocolate fondant with danish pear compote  
and whipped caramel panna cotta

*2023 Moscato d'Asti Briceo Riella Cascina Pian d'Or*