

# FOOD AND BEVERAGES

<b>BREAKFAST:</b>	<b>PRICE IN DKK</b>
FRESH ROLLS with butter, cheese and homemade jam	40
CROISSANT OR "PAIN AU CHOCOLAT"	25
DANISH PASTRIES	25
BREAKFAST BUFFET – in front of meeting room	115
IDA'S BRUNCH – min. 25 people (various options available)	250
<b>LUNCH:</b>	
LUNCH	230
FINGER LUNCH BUFFET in front of meeting room – min. 20 people	205
2 COURSE LUNCH MENU	240
3 COURSE LUNCH MENU	280
<b>MID AFTERNOON:</b>	
HOMEMADE CAKE OF THE DAY	35
HOMEMADE COOKIES	20
SNACK BUFFET with sweet and salty snacks – in front of the room	115
<b>EVENING:</b>	
CHEFS CHOICE 2 COURSE MENU	265
CHEFS CHOICE 3 COURSE MENU	325
SEASONAL 3 COURSE MENU	420
SEASONAL 3 COURSE MENU	495
BUFFET* – min. 25 people	375
*possibility to select a variety of options – ask for choices.	
EXCLUSIVE TOWER 4 COURSE MENU – min. 25 people	575
MATCHING WINE FLIGHT 4 COURSES	525
EXCLUSIVE TOWER 5 COURSE MENU – min. 25 people	625
MATCHING WINE FLIGHT 5 COURSES	575
<b>SANDWICHES:</b>	
DANISH RYE BREAD SANDWICH	49
SANDWICH with focaccia	49
SMØRREBRØD open-faced sandwich	75

<b>STANDING BUFFET:</b>	<b>PRICE IN DKK</b>
RECEPTION MENU – min. 25 people	280
TAPAS MENU – min. 25 people	280
MEDITERRANEAN SNACKS – min. 10 people	110
CHARCUTERIE	145
STANDING EVENING BUFFET – min. 25 people	250
<b>HEALTHY AND SWEET SNACKS:</b>	
SEASON'S FRUIT	25
SEASONAL SLICED FRUIT	30
VEGETABLE CRISPS with miso-yogurt dressing	35
MIXED NUTS, DRIED FRUIT AND CHOCOLATE	32
SALTED NUTS	30
SEASONAL CRUDITÉS with homemade dip	35
HOMEMADE FILLED CHOCOLATES 2 PIECES	28
CANDY BOWL – per person	25
MUESLI BAR 2 PIECES	25
CHOCOLATE TRUFFLES 2 PIECES	22
WINE & SNACKS	75
SCONES WITH JAM AND CREAM	45
MAZARIN CAKE with seasonal berries	45
QUICHE WITH POTATO BREAD	45
<b>COLD DRINKS:</b>	
SPRING WATER 33cl – per bottle	28
SPRING WATER 75cl – per bottle	58
SODA 25cl – per bottle	28
JUICE 33cl – per bottle	34
FRESH JUICE – per serving	28
HOMEMADE SMOOTHIE	35
WATER OUTSIDE THE ROOM – one serving	15
WATER OUTSIDE THE ROOM – full day	30
<b>HOT DRINKS:</b>	
COFFEE AND TEA – per serving per person	35
FRENCH PRESS COFFEE / POT OF TEA – per serving per person	45

# FOOD AND BEVERAGES

<b>ALCOHOLIC BEVERAGES:</b>	<b>PRICE IN DKK</b>
BBEER / REGULAR – per bottle	37
BEER / LUXURY – per bottle	42
HOUSE RED / WHITE WINE – per bottle	275
HOUSE RED / WHITE WINE – per glass	65
Exclusive red & white wines available – ask our sommelier for advice.	
CRÉMANT – per bottle	530
CHAMPAGNE – per bottle	from 825
CAVA – per bottle	375
HOUSE SPIRITS 3cl	55
HOUSE DIGESTIF 3cl	65
HOUSE SPIRITS – per bottle	750
SNAPS / GENERAL – per bottle	750
SNAPS / LUXURY – per bottle	950
BEER TASTING 5 TYPES – min. 10 people	from 95
WINE TASTING 4 TYPES – min. 10 people	from 245