MENUS FOR GROUPS AT TOLDBODEN 2018

At Toldboden we are passionate BBQers and love the power and smokey flavor the meat absorbs from the grills. We have gathered all the favorite dishes and offers it from our tasty buffet that will satisfy any kind of taste buds.

We also have vegetarian options.

SNACKS

Prawn crackers with lobster mayo

Raw vegetables sticks with herb mayo

Root vegetable crisps with chipotle mayo

DIPS AND BREAD

Selection of homemade dips

Lemon oil

Homemade bread

WINE MENU

Bubles
1 glass of Castellroig brut

White
1 glass of Riesling Quarz Trocken Pfalz Mosel

Red
1 glas of Chusclan Les Genets Rhône Village

MAIN COURSES AS BUFFET

Salted baked cod

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Grilled poussin with parsly

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Grilled pork fillet with sage

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Grilled lamb culotte with rosemary

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Homemade grilled sausages

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Grilled fillet of beef with thyme

We serve a large variety of raw fresh salads, baked and grilled vegetables and different potatoes

DKK 500 per person exclusive 25% VAT
+ Options (prices are exclusive 25% VAT)

+ STARTERS

Cured trout +100
Served with apples, sprouts, chestnuts and horseradish

Croquette Gamal +100
Slices of cold beef lightly rolled around blue cheese, paned, fried and served with enoki mushrooms and truffle mayo

Charcuterie board +100
A selection of sausages, pâté, ham and rillettes

+ BEVERAGES

Wine menu ad libitum for 2 hours **+ DKK 150**

House wines ad libitum for 2 hours
(replaces wine menu) **+ DKK 100**

Beer, house wines and water ad libitum for 2 hours, (replaces wine menu) **+ DKK 150**

Drink tokens per piece **+ DKK 40**

1 bottle of still or sparkling water **+ DKK 36**

+ COFFEE, TEA, AVEC & DESSERT

Coffee or tea **+ DKK 30**

Irish Coffee **+ DKK 75**

Avec **+ DKK 55**

Ice cream with cake and berries **+ DKK 68**

Sweets for the coffee **+DKK 25**

+ LUXURY WINE MENU + DKK 50

Hvid
1 glass of Sancerre Blanc, Domaine Bernard Reverdy

Rød
1 glass of Barbera d'Alba San Pancrazio Superiore, Pelassa