



## Toldbodens's fixed menu for groups 2018

### Snacks

Organic vegetables snacks with mayonnaise made on rapeseed oil from Lehnsgaard  
(Greens from Juliangaard from June 1)

Homemade potatoe crisps with parsley, sea salt and malt vinegar

### Starters

#### Prawns

Cucumber, frissé salad, small potatoes, dill and radishes

#### Octopus

mint, onion, chili, cucumber and lime

### Bread and garnishes

Selection of mayonnaise dressings and salsas of the season made with fresh herbes.

Toldbodens home made bread

### Grill & Greens Buffet

#### Hake

Baked in oven, with olive oil and pickled ramson

#### Striploin

Cooked medium/rare with lemon gremolata, cut at the tables

#### Pork

Marinated with apple cider, ale and forrest herbes, cut at the tables

#### Sausage

Grilled Linguica, hand made sausage with lots of spices

#### Chicken

Grilled with sage and chorizo

#### Greens

At Toldbodens we serve a large selection of salads, cold and warm greens and vegetables. According to season and harvesting, selected vegetables and greens is from our own organic farm, Juliangaard.

### Wine Menu

**Cava** 1 glass cava brut   **White** 1 glass Riesling Quarz Trocken Pfalz Mosel   **Red** 1 glass Chusclan Les Genets Rhône Village

**500 DKK,- per person ex VAT + Extras (all prices are ex VAT)**

### + Luxury Wine Menu +50

**White** 1 glass Sancerre Blanc, Domaine Bernard Reverdy  
**Red** 1 glass Barbera d'Alba San Pancrazio Superiore,  
Pelassa

### + Coffee, tea and desserts

#### Tiramisu +50

Lady fingers with coffee syrup, mascarpone creme and white chocolate. Served with a variation of rhubarbs or strawberry according to season

#### Toldbodens ice cream and brownie +50

Vanilla ice cream, broken brownie, toffee and merengue

#### Sorbet +50

Lemon sorbet, fresh strawberries and Spumante

Filter coffee or tea +30

### + Beverages during dinner

Welcome drink: 1 Aperol Spritz  
(instead of cava) +30

Wine menu ad libitum +150  
(2 hours)

Rose Melopée ad libitum  
(2 hours - instead of Wine Menu) +150

House Wine ad libitum  
(2 hours - instead of Wine Menu) +100

Soft bar ad libitum (Herslev draft, Organic Juices,  
House Wines)  
(2 hours - instead of Wine Menu) +150

Water still or sparkling - per bottle +36



## Beverages after dinner

### MEGA COCKTAILS

*The cocktails is served in a 3 liter jar with long straws, ready to share. Equals 8 cocktails.*

#### Choose between

##### **Aperol Spritz**

*(Aperol, prosecco, soda, orange)*

##### **Mojito**

*Classic, Strawberry or Passion fruit  
(Rum, lemon, sugar sirup og mint. )*

##### **Dark 'n' Stormy**

*(Dark rum, ginger beer, lime)*

##### **Mango Tango**

*(Vodka, lemon, sugar sirup, Mango juice)*

##### **Moscow Mule**

*(Vodka, lemon, lime, sugar sirup, ginger beer)*

##### **Cosmopolitan**

*(Vodka, lemon, sugar sirup, Contreau,  
cranberry juice)*

##### **Mama Pinä**

*(Vodka, lemon, sugar sirup, pineapple pure,  
cranberry juice)*

**360 DKK per Cocktail**

### ROSÉ

1½L - 3L - 6 L - 15L

**Melopée 1½L - DKK 448**

**Melopée 3L - DKK 920**

**Melopée 6L - DKK 1916**

**AIX 1½L - DKK 540**

**AIX 3L - DKK 1040**

**AIX 6L - DKK 1920**

**AIX 15L - DKK 5440**

### EXTRAS

#### **Barbers**

DKK 40 per piece

**Beverage according to consumption  
on total bill**

(Bracelet needed DKK 10 per person)

**ALL prices are exclusive 25% VAT**