



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

Served on the buffet

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 Carbernet Sauvignon Reserva Pérez Cruz - Maipo Valley

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