

Dinner events at The Glyptotek

Menu suggestion from Picnic by Lasse Askov

Welcome in the Winter garden

Small canapés to wake up your appetite. These are designed to eat with your fingers while the guests mingle

Three types of small tarts with avocado, smoked cheese and beef tartar
Champagne: Huré Frères L'Invitation Brut

Dinner in the Central Hall

The menu is elegant served on Royal Copenhagen plates and based on well-known tastes with a modern expression. The main course is served with supplement on the side

Starter

Scallops with dried tomato, asparagus, pickled onions and aromatic oil
Sourdough bread with whipped butter
White wine: Riesling Kampf

Main

Beef tenderloin with ramson, stuffed mushroom, creamy potato and crispy crumble
Red wine: Macon Serrières "Les Monterrains" Sarazinière, Bourgogne

Dessert

Lemon pie with poppy seed, marzipan and burnt meringue

Prices

Snacks and 3 courses from 500,- pr couver
Wine pairing, mineral water and coffee from 400,- pr couver
Tableware rental, decoration and waiters from 450 pr couver

All our prices exclude moms (Danish value added tax) and the minimum number of place settings is 80. The final number of your place settings must be confirmed ten working days in advance and is thereafter binding. Please contact us for further information and answers to any questions you may have.

Glyptoteket

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