

Standing Reception

Menu Suggestion from Picnic by Lasse Askov

Small tasty snacks

Fish cakes with herb emulsion
Smoked salmon with fennel and egg royal
Avocado with chickpeas and dried olives
Cabbage taco with Nam Jim
Crispy crouton with creamy chicken parfait
Tatar, stirred with mustard and tarragon

Brioché with brie and grapes
Lemon pie with burned meringue
“Chocolate cracker”
Vanilla crème with baked apples and tonka

More substantial snacks to be eaten with a fork or chopsticks

Mini hotdogs with luxury sausage and condiment
Chicken frikassé with crispy skin and parsley
Tomato risotto with mussels

Prices

6 snacks 240,- per person
10 snacks 350,- per person
Bar with beer, wine and water from 300,- per person

Add-ons

3 more substantial snacks 90,- per person
Coffee and tea 35,- per person
1 glass of sparkling wine to begin with 50,- per person

Extras

Coordination, tableware rental and waiters from 300,- per person

All our prices ex VAT (Danish value added tax) and the minimum number of place settings is 100.

Menu above are only examples and can be adjusted.

The final number of place settings must be confirmed ten working days in advance and is thereafter binding.

Prices do not include menu tasting, which will be charged 10.000 ex VAT for 2-8 persons.

Please contact us for further information.