

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 salmon, smoked cheese and beef tartar
Champagne Brut "L'Invitation", Huré Frères, Vallée de la Marne

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, jerusalem artichokes, pickled onions and aromatic oil
Sourdough bread with whipped butter
White wine: Riesling Trocken, Weingut Brüder Dr. Becker, Rheinhessen

Main

Beef tenderloin with stuffed portobello mushroom, kale, creamy potato and crispy crumble
Red wine: Santenay-Commes 1er cru, Domaine Roger Belland, Bourgogne

Dessert

Lemon pie with poppy seed, marzipan and burnt meringue
Filter coffee from Prolog Coffee Bar
Tea from Hellerup The Depot

Prices

Snacks and 3 courses from 550,- pr couvert
Wine pairing, still and sparkling water and coffee from 500,- pr couvert
Coordination, tableware rental, decoration and waiters from 500 pr couvert

All our prices ex. moms (Danish value added tax) and the minimum number of place settings is 80.

Menu and wines above are only examples and can be adjusted.

The final number of your 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. moms for 2-8 persons.

Please contact us for further information.