

Babette

Dinner Party at The Glyptotek

Menu Sample
Late Summer 2022

Canapés in the Winter Garden

Crispy tartlet with smoked salmon, chives & roe
Toasted brioche with chicken liver parfait & black pepper
Gillardeau oysters with grilled lemon vinaigrette

Cava Brut Can Petit, Catalonia, Spain

Dinner in the Central Hall

Salmon from Hiddenfjord
Creamy pumpkin, pickled carrots à la Grecque & citrus hollandaise
2020 Chablis 1^{er} Cru Cote de Lechet, Coulaudín Bussy, Burgundy, France

Berberi Duck – roast breast & croquette of confit legs
Honey braised red endive, Pommes Anna & aromatic pepper sauce with lingonberries

2018 Gigondas Les Racines, Domaine les Pallieres, Rhône, France

White chocolate & Vanilla
Mousse, wild blueberries, salted toffee & toasted hazelnuts from Piedmont

2021 Riesling Auslese, Thomas Schmitt, Mosel, Germany

+ Still & sparkling water
+ Sourdough bread & cultured butter

Après in the Winter Garden

Selection of petits fours from Babette

Buffet with filter coffee & tea

Prices

Reception	from DKK 200 per cover
Dinner	from DKK 600 per cover
Wine & beverage packages	from DKK 350 per cover
Place settings & wait staff	from DKK 400 per cover

*All prices are subject to 25% VAT and at a minimum of 80 covers.
The shown menu is a sample from a previous event at The Glyptotek, for inspiration only. All events are tailored by Babette in collaboration with the clients, to provide seasonality and suit requests and budget.*