

COCKTAIL EVENTS

*Our menu planned to suit standing occasions.
Available for groups of minimum 20 persons.*

MENU

Smoked rainbow trout with potato and cucumber salad – LF, GF

Shrimp Skagen with crispy malt bread – LF

Grilled bell pepper and aubergine with bulgur and almonds – LF

**Roasted carrots, chickpeas,
sesame, parsley, and harissa dressing – LF, GF**

Air-dried ham with Parmesan cheese and capers – LF, GF

Bread selection and butter – LF

Chocolate and raspberry profiterole – LF, chocolate may contain nuts

65

person

LF – lactose-free | GF – gluten-free

KAMP

ADD TO YOUR COCKTAIL EVENT

CHAMPAGNE

Pol Roger Brut Reserve	140
Pol Roger Brut Vintage 2016.....	160
Pol Roger Brut Vintage Rosé 2018.....	180

SPARKLING

Sumarroca Cava Brut Reserva 2019.....	80
<i>Organic</i>	

COFFEE | TEA

Coffee	7
Tea	7

DIGESTIFS

Hennessy VSOP	17,5
Hennessy XO	43
Christian Drouin Calvados VSOP.....	17,5
Amaretto	9,5
Baileys	9,5