



Festive occasions

With a view to partying in a safe and secure setting

APERITIF, 1 GLASS

- Sparkling wine, peach aperitif, Kir – aperitif of blackcurrant liqueur and white wine – or a non-alcoholic aperitif.

STARTERS

Served with 2 glasses of white wine

- Tartare of cold-smoked salmon from Kerteminde, chervil cream, mille-feuille and semi-dried tomatoes with deep-fried capers.
- Gravad beef topside from Nørre Søby Slagteren with mustard mayonnaise, pickled pearl onions, herbs and homemade bread.
- "Shooting star" with steamed and fried flat-fish served with sauce mousseline, herbs and homemade bread.
- Seasonal fried white fish with cabbage, sea buckthorn, herbs, mussel stock and homemade bread.

MAIN COURSES*

Served with ½ bottle of red wine

- Pink-roasted tenderloin and beer braised Funen pork cheeks, root vegetable purée and seasonal vegetables, fried baby potatoes and meat jus.
- Slow-roasted roll of beef fillet, baked and pickled shallots, root vegetable purée, seasonal vegetables, sauce Bordelaise sauce and crushed potatoes with crème fraîche and herbs.

- Veal rump steak fried as game with sugared redcurrants, Waldorf salad, cream sauce and parsley potatoes (served in a dish).
- Herb stuffed breast of cockerel, chicken gravy with thyme, citrus pearl wheat risotto and butter-steamed spring onions.

Seasonal vegetables are served with all main courses

*The main course is served once.
Surcharge for second serving DKK 35.

Surcharge for salad bar DKK 65 per cover (minimum 25 covers).

Choose the buffet as a main course for a surcharge of DKK 75 per person when at least 25 covers.

Main course buffet consisting of:

Whole braised beef shank, meat jus, light purée and seasonal vegetables. Pink-roasted veal ball tip on seasonal Danish herbs. Baked salmon with risotto and herb salad. Seasonal grilled vegetables. Crushed potatoes with wholegrain mustard and crème fraîche. Sauce Bordelaise. Mixed salads. Homemade bread.

DESSERTS

Served with 1 glass of dessert wine

- Warm chocolate fondant with vanilla ice cream.
- Crème brûlée with seasonal sorbet.
- Lemon mousse with citrus pearls, caramelised peanuts and sorrel.
- Cheese platter with three Danish cheeses, homemade accompaniments and crispbread.

COFFEE/TEA AND HOME-BAKED COOKIES FROM OWN BAKERY.

MIDNIGHT SNACK

Served right up until 1.30 am

- Danish cheeses and Mediterranean-inspired Danish charcuterie, various pestos, accompaniments and homemade bread.
- Build-your-own hot dog buffet with classic accompaniments.
- Hot smoked salmon salad with mixed leaves and homemade bread.
- Quiche Lorraine baked with hard Danish cheese with mixed leaves, dressing and homemade bread.

**ALL-EVENING EVENT AS DESCRIBED
PER COVER DKK 730**

Children aged 4–14 = 1/2 price (for the same menu/including drinks).

THE CELLAR MASTER'S RECOMMENDATION:

Upgrade your wine list with the cellar package selected by our restaurant manager to suit the menu you have chosen. Please ask for further details.

OPTIONAL EXTRAS:

Surcharge for house wine ad libitum during dinner DKK 70.

Open bar with beer, soft drinks and house wine (after ad libitum wine with meal), up to 4 hours.

or until 2 am at the latest, DKK 148.

Open bar for 4+ hours or later than 2 am per 1/2 hour or part thereof DKK 37 x no. of booked guests attending the party.

Cognac/liqueur with coffee DKK 46/glass.

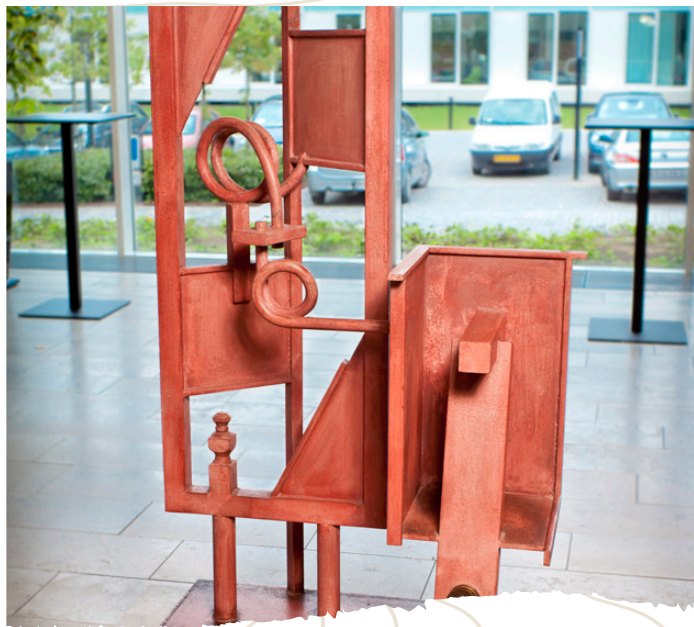
The prices are valid from 1 January 2021.

All prices include VAT and service. We reserve the right to make changes.

USEFUL INFORMATION

- From minimum 12 covers.
- All dishes are prepared using fresh, quality ingredients.
- For information on the content of allergenic ingredients in our dishes, please contact the restaurant staff.
- The menu suggestions include festively decorated tables with seasonal flowers and candles when you hold your party at Nyborg Strand.
- We are happy to accommodate your requests for special flowers and table decorations for an additional fee if applicable.
- We are happy to accommodate your request for a particular colour of tablecloth and napkins, and we can assist with music if required.
- A piano can be placed at your disposal free of charge.
- At least 21 days before the event, agreement must be reached on times, menu, table plan, table decorations, etc., as well as the provisional number of participants.
Please call us in advance to arrange a meeting about this.
- No later than three days before the event, the final number of participants must be confirmed.

You can safely leave your party in our hands. Everyone at the hotel will do their utmost to ensure that the party is an unforgettable experience.



The meeting place for the whole of Denmark.

NYBORG STRAND®
HOTEL OG RESTAURANT