



# Luxury Menu

*Order a minimum of 7 business days beforehand*

## *Appetisers, min. 8 people*

Cooled oven baked salmon on a bed of finely chopped herbs and lightly marinated in a Dijon dressing

Beef tenderloin carpaccio dressed with balsamic vinegar and fresh parmesan

Thin slices of cold, smoked turkey breast with provisional-style cranberry compote on crisp leaf lettuce

All our appetisers are served with warm bread and butter

## *Main course, min. 8 people*

Pullet breast stuffed with mushrooms and herb fried potatoes and port wine sauce

Medallion of beef tenderloin with cream-baked potatoes and cognac sauce

Slices of veal with thyme potatoes and mushroom sauce

All our main courses are served with three kinds of garnish, which we prepare from our market's fresh vegetables

## *Dessert, min. 8 people*

Italian ice cream coated with chocolate truffle powder set over a bed of fruit coulis

Three varieties of cheese, coordinated with the menu and your wishes

Nut tart with orange sorbet and fresh fruit

## Prices

Main course, DKK 155.00 per person

2 courses, DKK 200.00 per person

3 courses, DKK 240.00 per person

*Meetings, Billund Lufthavn A/S*



# Standard Menu

*Order a minimum of 7 business days beforehand*

*Appetisers, min. 8 people*

Steamed salmon served on finely chopped herbs and lightly marinated in a Dijon dressing

Thin slices of cold, smoked turkey breast served on marinated pasta

Rolled plaice filled with smoked salmon and served on crisp leaf lettuce

All our appetisers are served with warm bread and butter

*Main course, min. 8 people*

Braised roast of veal with glazed pearl onions and carrots, and includes parsley potatoes and veal cream sauce

Oven baked breast of guinea fowl served with timbale of broccoli and baby corn with fried rissoles and mushroom sauce

Crispy-fried neck of pork served with red cabbage, pickles, brown and white potatoes and au jou sauce

*Dessert, min. 8 people*

Ice cream with fresh fruit

Brie cheese with marinated walnuts

Fruit tart with sour cream

Prices

Main course, DKK 135.00 per person

2 courses, DKK 175.00 per person

3 courses, DKK 205.00 per person

*Meetings, Billund Lufthavn A/S*



# Lunch Platters

*Order a minimum of 7 business days beforehand*

Suggestions can also be used for working lunches in the meeting area.

Traditional "Cold" Danish Platter – DKK 105,00

Salmon baked in herbs  
Shrimp with egg and mayonnaise  
Smoked salmon with scrambled eggs and asparagus  
Roast beef and pickles  
The Vet's Midnight Snack (Danish rye bread with butter, liver paté, jellied meat sauce, salted beef and dill)  
Brie cheese with grapes

Traditional "Hot" Danish Platter – DKK 135,00

Shrimp with egg and mayonnaise  
Filet of trout with scrambled egg  
Smoked salmon with asparagus  
Cooked pork with a vegetable mayonnaise condiment  
Roast beef and pickles  
Tenderloin of beef with sautéed onions (served separately)  
Brie cheese with grapes

The Exclusive – DKK 155,00

Smoked salmon tartar stirred in sour cream  
Shrimp and squash in lime  
Dry cured filet of beef with sun-dried tomatoes  
Chorizo sausage with marinated artichoke  
Marinated slices of chicken with pickled vegetables  
Medallion of beef tenderloin with sautéed onions  
Italian gorgonzola with chopped onion

Daily and seasonal platter – DKK 105.00, DKK 135.00 or DKK 155.00

Selection made by the chef and available at short notice

*Meetings, Billund Lufthavn A/S*



# Lunch Menu

## The flexible approach

Select the dishes you find most appetizing from the following groups. We are always ready to help you coordinate your menu or find the solution that fits you best.

### Selection of meats

200g pan-fried ground beef  
BBQ-grilled (tender, marinated pork)  
Filet of chicken fried in herbs

### Selection of potatoes

Baked potato with herb butter  
Potatoes baked in cream  
Pasta with sun-dried tomatoes

### Selection of vegetables

Broccoli soufflé  
Mixed salad  
Oven-baked vegetables

### Selections of sauces

Pepper sauce  
Whisky sauce  
Béarnaise sauce

### Price per person

DKK 98.00 for one main course per group

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## Price list

Coffee/tea per person	DKK	29.00	
Soda	DKK	25.00	
Beer	DKK	27.00	
House wine	DKK	159.00	
Valsøllille juice	DKK	25.00	
Roll and butter	DKK	15.00	
Cheese, 2 slices	DKK	8.50	
Marmalade	DKK	8.00	
Cold meat and cheese, 2 slices	DKK	8.50	
1/1 slice of rye bread	DKK	9.00	
Breakfast bread, mini	DKK	12.00	
Breakfast bread	DKK	18.00	
Croissant	DKK	18.00	
Cake of the day	DKK	18.00	
Cookies	DKK	2.50	
Chocolate	DKK	5.75	
Club sandwich	DKK	79.00	
Sandwich	DKK	27.00	
Roe garnished filet of fish and shrimp served open face	DKK	94.00	
Filled baguettes	DKK	45.00	
Open face sandwich, premium	DKK	39.00	
Open faced sandwich, standard	DKK	29.00	
Bread and cheese or cold meat	DKK	29.00	
Canapé	DKK	22.50	
Fruit	DKK	5.50	
Sliced fruit per person	DKK	15.00	
Buffet of the day	DKK	175.00	<i>Order a minimum of 7 business days beforehand Only for at least 15 persons</i>

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