

Meetings

**Fly in
&
Fly out**

- Perfekte mødefaciliteter
- Lækre omgivelser
- Hurtig og effektiv mødedag

Airport Meetings
- simply convenient

Breakfast and mid-morning menu

AVAILABLE SERVED IN THE MEETING ROOM OR AN ADJOINING ROOM

Breakfast platter with cheese, cold meat, homemade jam, a healthy snack, rye bread and a roll	DKK	44,-
Warm platter with omelette, bacon, sausages, potatoes grilled tomato and rye bread	DKK	46,-



Meetings



Light lunch menu

AVAILABLE SERVED IN THE MEETING ROOM OR AN ADJOINING ROOM

Chicken club sandwich with a spicy dressing	DKK 89,-
Open sandwich with fried fish, prawns and mayonnaise	DKK 98,-
Salad with tuna and prawns or chicken and bacon	DKK 79,-
Sandwich platter with 3 sandwiches	DKK 79,-
Open sandwich platter: <ul style="list-style-type: none">• 1 egg and prawn• 1 roast beef and pickles• 1 fish fillet and remoulade	DKK 84,-
Tapas platter: a range of little delicacies and fresh baked bread	DKK 129,-
- choose your own tapas buffet	DKK 149,-
Business lunch with warm liver pâté	DKK 105,-
Luxury business lunch with beef and rösti potatoes	DKK 139,-



Meetings



Hot food, the flexible solution

STARTER - CHOOSE FROM THE FOLLOWING SELECTION:

- Hot-smoked salmon chunks on a pasta bed with mango sauce
- Salmon mousse on a crisp lettuce bed
- Serrano ham with an olive tapenade

Just 49 DKK when purchased with a main course

MAIN COURSE - ORDER WITH A STARTER OR DESSERT OR ON ITS OWN:

- Grilled salmon on wholegrain tagliatelle with roasted vegetables and piment crème DKK 139,-
- Chicken breast in a mushroom sauce with vegetables of the day and pommes rissollees DKK 139,-
- Hamburger steak a la Meetings - sustaining homemade hamburger steak with peas, pommes rissollees, sauce béarnaise and a salad DKK 119,-
- Pink round steak slices served with a vegetable sauté and pommes rösti DKK 139,-
- Succulent shank chop served with roasted root vegetables, roast potatoes and barbecue sauce DKK 119,-

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Hot food, the flexible solution

DESSERT, CHOOSE FROM THE FOLLOWING SELECTION:

- Tart on a bed of melon
- Two types of cheese with olives
- Delicious cake with a runny chocolate centre served with fresh fruit

Just 39 DKK when purchased with a main course

Coffee or tea with your dessert

DKK 10,-



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Hot food, the exclusive solution

Order with 7 working days' notice, min. 8 people

STARTERS:

- Cold spicy-baked salmon on a bed of chopped herbs, marinated in a light Dijon dressing
- Beef tenderloin Carpaccio with balsamic vinegar and fresh parmesan
- Thin slices of cold-smoked turkey breast with cranberry preserve on a bed of crisp lettuce

All starters come with warm bread and butter

MAIN COURSES:

- Poulard breast stuffed with mushrooms and accompanied by herb-roasted potatoes and a port wine sauce
- Beef tenderloin medallion with scalloped potatoes and a cognac sauce
- Fillet of calf slices with thyme potatoes and a mushroom sauce

All main courses are served with three fresh seasonable vegetable dishes

DESSERTS:

- Italian ice-cream truffles on a fruit coulis
- Three types of cheese selected to suit the other dishes you have chosen and your preference
- Nut tart with orange sorbet and fresh fruit

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PRICES

Main course	DKK 175 per person
2 courses	DKK 220 per person
3 courses	DKK 265 per person
Coffee or tea with your dessert	DKK 10 per person

