



CONFERENCE MENU

SMALLER DISHES

BURRATA

Warm tomatoes, 'nduja, Taggiasca olives, Marcona almonds, bread crumble & basil

FRANZ SKAGEN

Butter fried brioche, hand peeled shrimps, dill, mayonnaise, lemon & vendace roe

MAIN COURSES

SWEET CORN CHICKEN

Lemon- & anchovy butter, fried capers, red wine sauce, pimientos de padrón & pommes chateau

BAKED SALMON

Robuchon potatoes, browned butter, capers, roasted winter root vegetables & toasted hazelnuts

CRISPY CELERIAC

Confit tomato with garlic & butter beans, cabbage mayonnaise, winter greens & Pommes Anna

DESSERT

CRÈME BRÛLÉE

