

MADKLUBBEN SELF SERVICE

We are happy that you have chosen Madklubben Aarhus to cater food for you and your guests. The food will be delivered in disposable packaging. It will be easy to arrange without any trouble, so you can relax and enjoy the time with your guests.

madklubben

Worth knowing

We are happy that you have chosen Food Club to cater food for you and your guests. The food will be delivered in disposable packaging so you can easily arrange the food without any trouble. You can just relax and enjoy the time with your guests.

Good to know

The food is made ready to be served and we recommend that you eat the food straight after pickup or delivery. If you are planning on eating it later then we recommend you refrigerate all the food.

Remember to read the checklist thoroughly when you arrive back home and make sure you have got everything. If, contrary to expectations, are any mistakes or you are missing anything, we ask you to contact us at +45 38 42 42 65. When you have made sure you have everything, you just follow the guideline which can be found on the next pages. Then we are sure you are going to impress your guests.

Arrangement

Your chosen menu will arrive arranged for sharing in disposable packaging. It is easy to move the food if you wish to arrange the food on your own serving dishes. If you chose the beef cuvette you will have to cut it.

Allergens

We have marked the courses that are special regarding allergens, so you won't have any unpleasant surprises on the evening. Do you have any questions regarding this - you are of course welcome to contact us. But you can always see the allergens for every course in our menus online..

Handling the food

We follow The Danish Veterinary and Food Administration's recommendations to handle raw and pre-prepared foods as well as preparation and storage of the courses. If you receive your food, and you know you aren't going to eat it right away, you have to make sure it goes into the refrigerator immediately at a maximum of 5 degrees celcius.

After reheating the food, we recommend eating it within the next 3 hours and leftovers to be thrown out.

Return of dishes and boxes

Notice that the menu will be served in disposable packaging, but there might be some boxes we want returned. The boxes are picked up on the agreed pickup day. Did you pick up your order in the restaurant, you will deliver it back to the same address within their opening hours within a maximum of 5 days.

Have a great night and enjoy!



Menu checklist

The entire menu is provided in the following, so please be aware of the courses you have chosen.

Green Dishes

- Grilled summer vegetables, northern sea cheese, herbs, and salted lemon
Allergens: lactose
- Crisp salads, vinaigrette, crispy bread, and herbs
Allergens: gluten
- Burrata, basil, tomatoes, and toasted almonds
Allergens: lactose and nuts
- Grilled young carrots with tahini, dukkah, and coriander
Allergens: eggs and nuts
- New potatoes with lovage
Allergens: lactose

Meat and fish

- Roasted beef cuvette with garlic and thyme
Allergens: lactose
- Grilled free-range chicken with rhubarb and lemon
Allergens: lactose
- Slow-cooked pork neck with plum BBQ and teriyaki
Allergens: lactose

Dips and sauces

- Chimichurri with fresh herbs
- Haydari with cumin and olive oil
- Pea cream with lemon and black pepper
- Tarragon cream
Allergens: lactose and eggs
- Creamy chicken sauce with parsley and shallots
- Rich red wine sauce
Allergens: lactose

Dessert

- Strawberry tart – Crisp pastry base with strawberries, elderflower, compote, and vanilla cream
Allergens: lactose, gluten, and eggs
- Yuzu-panna with compote, crispy elements, and lemon zest

