



NEW YEAR'S MENU 2023

Classic

Madklubben

HAPPY NEW YEAR!

Start the year with lunch catering from Madklubben at your workplace

– all new customers receive a New Year's treat throughout January.

Call at +45 78 74 65 06 for more information.

PREPARE IN THE KITCHEN

Now that you've picked up your New Year's menu from Madklubben, there are just a few steps until the food is served. But just to be sure, we've created an equipment and checklist so you are fully prepared when the guests arrive.

Equipment and ingredients:

- Salt & pepper
- Oil
- Oven
- Stick blender or whisk (optional)
- Pot
- Cooking spoon or ladle
- Kitchen knife
- Cutting board
- Tablespoons
- Teaspoons
- Baking dish
- Pan
- Paper towel
- Palette knife
- Pitcher or bowl (optional)

Notice: All packaging is recyclable and should be sorted accordingly.

CHECKLIST

1. Take the inner boxes out of the large box.
 2. Double-check that all elements are in the boxes.
 3. Place everything in the refrigerator - except for elements marked with*.
- 4. Read through the entire guide and get an overview of the preparation.**

Notice: Exclude the 'box with middle course' if you have ordered a 3-course menu.

● Box with starter

- Lobster bisque
- Chervil
- Lobster
- Raw pickled fennel
- Bread*
- Harissa oil

● Box with main course

- Beef tenderloin
- Beef demi-glace
- Pommes Meier
- Blackcurrant-glazed beets
- Poached onions
- Salsa verde
- Watercress

● Box with middle course

- Vol-au-vent*
- Champagne sauce
- Shell fish
- Fresh spinach
- Baked Jerusalem artichoke
- Pickled Jerusalem artichoke
- Trout roe
- Indian cress

○ Box with dessert

- Chocolate cake
- Vanilla mousse
- Pickled blackberries
- Crumble*
- Red wood sorrel

Note: Check that you have all elements for your New Year's menu.

If, contrary to expectations, something is missing
– contact us immediately at 33 32 32 34 or 38 42 42 65.

(By December 30th at 20.00 at the latest
and by December 31st at 15.00 at the latest)

*Components that should NOT be refrigerated.



STARTER

Lobster bisque with a salad of poached lobster and pickled fennel.
With harissa oil, chervil, and sourdough bread.

● STARTER

PREPARATION TIME

ca. 15 min.

Take all dish elements out of the fridge 20-30 minutes before cooking.

Equipment

- Oven
- Stick blender or whisk (optional)
- Pot
- Tablespoon
- Cooking spoon or ladle
- Paper towels

Preparation

Preheat the oven to 175 degrees fan (*you can choose to keep the oven on as you'll need it later in the evening*).

Sprinkle the sourdough bread with water and heat it in the oven for 8-10 minutes.

Meanwhile, heat the lobster bisque until it boils, then reduce to medium heat.

Rinse the chervil in a bowl of cold water and pat it dry with a paper towel.

Arrange a portion of the pickled fennel in the center of a deep plate or bowl.

Place the lobster salad on top the fennel in a tall stack. Garnish with chervil on the top of the lobster salad.

Pour the bisque around the arranged elements and serve immediately with sourdough bread and the pipette of harissa oil.

Let your guests drizzle the harissa oil over the bisque at the table. Note that the harissa oil is spicy.

Tips from the chef *(optional)*

- Whisk or blend the bisque in the pot with a bit of cold butter until it froths just before serving.
- Pour the soup at the table if you have a pitcher.
- Warm your plates or bowls in the oven before presenting.

Presentation

SCAN THE QR-CODE AND WATCH
THE PREPARTION VIDEO (ONLY IN DANISH)





MIDDLE COURSE

Vol-au-vent with scallops, hand-peeled shrimp, and crayfish tails tossed in a creamy champagne sauce.

Served with spinach, Jerusalem artichokes, indian cress, and chervil.

● MIDDLE COURSE

PREPARATION TIME
ca. 10 min.

Equipment

- Oven
- Pot
- Cooking spoon or ladle
- Baking dish
- Tablespoon
- Paper towels

Preparation

Take out all elements of the dish from the refrigerator.

Rinse the indian cress and spinach in a bowl of cold water, and pat them dry on a paper towel.

Heat your vol-au-vents on a wire rack and the baked Jerusalem artichokes in a baking dish in the oven for 5-6 minutes at 175 degrees (*you can choose to keep the oven on, as you'll need it for the main course*).

Heat the sauce while stirring until it boils, then toss the scallops, crayfish, and shrimp in the sauce - immediately reduce to medium heat and let it simmer for 1-2 minutes.

Presentation

Arrange your vol-au-vent in the center of a plate and fill it with a portion of fresh spinach.

Fill the vol-au-vent with the shellfish sauce – feel free to let the sauce spill a bit over.

Place the warm Jerusalem artichokes on top and around the vol-au-vent.

Finish the dish with the pickled slices of Jerusalem artichokes and a portion of the trout roe. Pinch off the leaves of the indian cress and garnish the dish with them.

Tips from the chef *(optional)*

- Whisk a bit of butter into the sauce before adding shellfish and mussels.
- Warm your plates in the oven before serving.

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MAIN COURSE

Pan-fried beef tenderloin with Pommies Meier baked with Vesterhav-cheese and thyme. Served with blackcurrant-glazed beets, poached onions with salsa verde, beef demi-glace, and watercress.

● MAIN COURSE

PREPARATION TIME
ca. 20-25 min.

Take out meat, spring onions, and salsa verde from the fridge 30 min. before cooking.

Equipment

- Aluminum foil
- Oven
- Pot
- Cooking spoon
- Baking dish
- Pan
- Paper towels
- Palette knife
- Tablespoons
- Pitcher or bowl (optional)

Preparation

Preheat the oven to 175 degrees fan.

Carefully separate the onion into individual shells (2 shells per person). Let them temper on the kitchen counter.

Brush Pommes Meier with a bit of oil on top. Place them slightly apart in a baking dish and heat them in the oven for 16 min. at 175 degrees.

Heat beets and blackcurrant glaze in a baking dish, covered with foil, for 12 min. at 175 degrees.

Rinse the watercress in a bowl of cold water and pat it dry on a paper towel.

Heat the beef demi-glaze in a small saucepan, stirring until it boils. Reduce the heat and keep it warm.

Pat the meat dry with paper towels and season it with salt and pepper. Sear it on a very hot pan with a quarter deciliter of oil.

Medium/rare = 2 minutes on each side
Well-done = 5 minutes on each side

Let the meat rest while you plate it.

Presentation

Pat Pommes Meier dry with a piece of paper towel and arrange it on the plate. Toss the beets in the blackcurrant glaze and place one piece on the plate along with the glaze.

Cut the meat in half and place the two pieces next to Pommes Meier.

Mix the salsa verde well, fill the onion shells with it, and place them on top of the dish. Garnish with watercress.

Pour a bit of beef demi-glaze over the meat. Pour the remaining sauce into a pitcher or bowl and serve it on the table.

Tips from the chef *(optional)*

- Add thyme, butter, and crushed garlic during the searing of the meat.
- Warm your plates in the oven before plating.

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DESSERT

Intense dark chocolate cake with vanilla mousse and pickled blackberries. Topped with a crumble of pistachios, white chocolate, blackberries, and red wood sorrel.

○ DESSERT

PREPARATION TIME
ca. 5-8 min.

Take everything, except the mousse, out of the refrigerator 30 min. before serving.

Equipment

- Palette knife
- Tablespoon
- Teaspoon
- Cup for hot water
- Paper towels

Preparation

Rinse the red wood sorrel in a bowl of cold water, and pat it dry on a paper towel.

Presentation

Plate the chocolate cake in the center of the plate.

Dip a tablespoon in hot water and shape an egg of the vanilla mousse. Place it at one end on top of the chocolate cake.

Arrange the pickled blackberries on top and beside the cake with a teaspoon. Pour the brine over the blackberries and a bit over the cake as well.

Garnish the dessert with crumble and red wood sorrel before serving.

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