

MADKLUBBEN SELF SERVICE

We are pleased that you have chosen Madklubben Aarhus to provide food for you and your guests. The food is delivered on platters and in bowls, ready to be served without hassle, so you can simply relax and enjoy the company of your guests.

madklubben

Worth knowing

We are happy that you have chosen Madklubben Catering 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 in their opening hours within a maximum of 5 days.

Have a great night and enjoy!



Menu checklist

BUFFET

- Freshly baked Manitoba bread with organic whipped butter
- Haydari with smoked paprika
- Pea hummus with tahini
- Roast beef with plum BBQ & confit garlic
- Roasted potatoes with herbs
- Red wine sauce
- Crisp salads with elderflower vinaigrette, toasted seeds & gooseberries
- Rhubarb tart with white chocolate, rhubarb compote & salted caramel

ADD-ONS

Dips / 25 DKK per person

- Parsley pesto with fresh herbs
- Lovage cream with lemon zest
- Smoked fresh cheese cream with chives

Green dishes / 40 DKK per person

- Burrata with sun-ripened tomatoes, basil & olive oil
- Grilled broccolini with brown butter & lemon
- Grilled cabbage with tahini, dukkah & coriander
- Grilled asparagus with wild garlic
- Warm potato salad with lovage
- Pickled cucumbers & rhubarb compote

Meat / 95 DKK per person

- Grilled Free-range chicken with sage & lemon
- Pink-roasted lamb sirloin with cumin, yogurt & bell pepper

Sauces / 35 DKK per person

- Madeira sauce with parsley & shallots
- Homemade béarnaise
- Chimichurri

Desserts / 50 DKK per person

- Lemon moon with burnt meringue, yuzu & lemon cream
- Vanilla panna cotta with blackcurrant, crispy & lemon balm

