

# madklubben

## VESTERBRO

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## Worth knowing

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### Good to know

The food is made ready to serve and we recommend that you eat the food straight after pick up or delivery. If you are planning on eating it later, we recommend you refrigerate all the food in the meantime.

Remember to read the checklist thoroughly when you arrive back home and make sure you have got everything. If, contrary to expectations, you are missing anything, we ask you to contact us at +45 38 42 42 42.

### Presentation

Your chosen menu will arrive arranged for sharing in disposable packaging. If you want to arrange the food on your own serving dishes, it is easy to do so.

### Allergens

We have labeled the dishes that are special regarding allergens, so you won't have any unpleasant surprises. If you have any questions regarding this, you are of course welcome to contact us. 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 handling raw and pre-prepared foods as well as preparation and storage of the dishes. If you receive your food, and you know you are not going to eat it right away, you must refrigerate it 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 must be delivered back to the restaurant during opening hours within a maximum of 5 days.

Have a great day and enjoy your meal!



# Menu check list spring menu

## Starter: choose between

- **STIRRED BEEF TARTARE**

Lovage cream, pickled gooseberries, mustard seeds & crispy potato

*Allergies: mustard, sulphur dioxide, egg*

OR

- **GRILLED ZUCCHINI**

Parma ham, parsley cream, arugula, lemon & aged cheese

*Allergies: lactose, sulphur dioxide, egg*

## Main course: choose between

- **SUMMER FRICASSEE**

Free-range chicken, carrots, asparagus, rhubarb & blanquette sauce

*Allergies: milk, lactose, sulphur dioxide, egg*

OR

- **PEARL BARLEY RISOTTO (V)**

Spinach, peas, mascarpone, wild garlic & pistachio

*Allergies: lactose, onion, nuts*

## Dessert:

- **RHUBARB TRIFLE**

Chantilly cream & crumble

*Allergies: gluten, lactose*

## Extras:

Vesterbro bread with whipped butter 35 DKK per portion.

Allergies: gluten, lactose

New potatoes with lovage butter 40 DKK per portion.

Allergies: lactose

Green lettuce salad, lemon & vinaigrette 40 DKK per portion.

Allergies: mustard

