



## **THE CONCEPT**

1. At Food Club there is plenty of everything - except for food waste.
2. There is always something for every taste. Both meat, fish and vegetarian. The main essence is vegetables.
3. Book a table - for as long as you want. Everything is included - also drinks.

## **NEW YEARS EVE**

- 1. seat 700 per person (arrival 17.00 - 17.45)**
- 2. seat 1.000 per person (arrival 19.15 - 20.00)**

Kids under 6 years = free | 6 to 11 years = 250

**SCROLL TO SEE THE MENU**





## COLD DISHES

### CAESAR SALAD

Romaine lettuce, spinach, croutons, parmesan and Caesar dressing

### ASAIN RED CABBAGE SALAD (V)

Spring onions, roasted almonds, chili and cilantro in a kimchi vinaigrette

### GREEN SALAD (VG)

Three types of salad, shallots, grilled pear, toasted pine nuts in an apple cider vinaigrette

### PUMPKIN SALAD (VG)

Kale, quinoa, cranberries, pumpkin seeds in a rosemary vinaigrette

### PARSTINAC & SWEET POTATO SALAD (V)

Radicchio salad, pickled onions, chickpeas and tahini yoghurt

### BEETROOT SALAD (V)

Mixed beets, blue cheese, chives, hazelnuts in an orange vinaigrette

### LEBANESE COUSCOUS SALAD (VG)

Dried fruit, cornichoner, parsley, red onion, grilled pepper in a cumin vinaigrette

### CARROT SALAD (V)

With cashews & curry-vinaigrette

### BURRATA (V)

Baked tomatoes and basil

### SALMON

With dill and mustard dressing

### BEEF TATAR

With truffle mayo, potato chips & cress

### ROSÉ SHRIMPS

### TUNA CEVICHE

## HOT DISHES

### ARANCINI (V)

Mushroom & truffle

### DUMPLINGS (VG)

With vegetables

### ROASTED ARTICHOKES (VG)

With gremolata

### GRILLED CARROTS (V)

With chestnuts in a cardamom dressing

### PORK RILLETTE

On crostini with pickled onion

### BEEF TATAR

With truffle mayo, potato chips & cress

### GRILLED STRIPLOIN

From 'Spis min gris'

### CHICKEN DRUMSTICKS

With chimichurri

### CRISP FRIED FISH

White fish

### MOROCCAN BEEF STEW

With hot spices

### FISHCAKES

The classic ones

### BEEF/PORK SAUSAGES

With spices

### CRISPY FRIES (VG)

## SAUCE & DIPS

Red wine sauce

Bearnaise mayo (V)

Mint-yoghurt (V)

Hummus with grilled peber(VG)

Mojo (VG)

Tatarsauce

Homemade barbecue

## DESSERTS

Jacob & Jakob Softice (V)

Passionfruit mousse (V)

Gateau Marcel (V)

'Kransekage' crumble (V)

Various sauces and toppings

## BEVERAGES

Coca Cola

Coca Cola Zero

Tuborg Grøn (on tap)

Lemonade of the day

Rosé - White wine - Red wine

Blanc de Blancs Brut

**THE MENU IS SEASONALLY BASED AND CAN THEREFORE VARY.**

**Vegetarian (V), Vegan (VG)**

Allergies? Ask our chef, who will guide you safely through our buffet.

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All transactions on American Express cards are surcharged.