



MADKLUBBEN 3 COURSE MENU

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

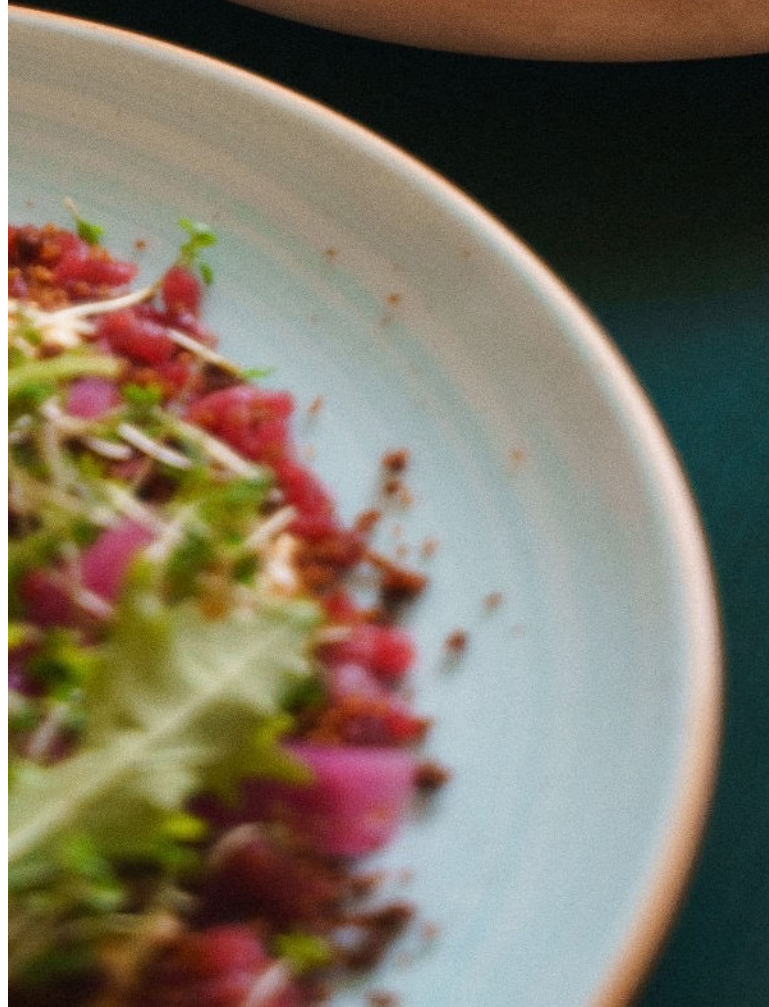
We follow The Danish Veterinary and Food Administration's recommendations to handle raw and pre-prepared foods as well as preparation and storage of the courses. If you receive your food, and you know you aren't going to eat it right away, you have to make sure it goes into the refrigerator immediately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

All dishes are listed below, så please be aware of the dishes you have chosen.

STARTERS

Cured Fish

Wasabi mayo, yuzu cream, and herbs

Allergens: Lactose and eggs

Beef Tartare

Mixed with coarsely chopped beef sirloin, porcini mushrooms, Vesterhavs cheese, and crispy potatoes

Allergens: Gluten, eggs

MAIN COURSES

Roast Beef

Whole roast beef sirloin with potatoes, salad, and red wine sauce

Allergens: Lactose and gluten

Welfare Pork

Crispy pork with grilled vegetables, pickles, and truffle

Allergens: Lactose and gluten

DESSERT

Chocolate Tart

Crisp pastry base with dark chocolate, blackcurrant compote, and salted caramel

Allergens: Lactose, gluten, and eggs

VEGETARIAN MENU

STARTER

Beetroot Salad

Goat cheese, figs, lemon, and crisp

Allergens: Lactose

MAIN COURSE

Grilled Pumpkin

With crisp, pickles, and herbs

Allergens: Lactose

DESSERT

Cherry Tart

Crisp pastry base, cherry compote, white chocolate, and caramel

Allergens: Lactose, gluten, and eggs

