

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 celsius.

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

The entire menu is displayed, so please be aware of your chosen courses.

GREEN DISHES

Choose two green dishes from the menu.

Additional purchase of green dishes: 40 DKK per guest.

- Red cabbage salad with cranberries, herbs, and almonds
Allergen: Lactose
- Crispy salads with vinaigrette, crispy bread, and apple
Allergens: gluten
- Homemade pickled beets and gherkins
Allergens: Lactose, Nuts
- Grilled cabbage with tahini, dukkah, and coriander
Allergens: egg and nuts
- Caramelized potatoes with laurel
Allergens: lactose
- Roasted potatoes with Jerusalem artichokes and rosemary
Allergens: lactose

MEAT DISHES

Choose one meat dish.

Additional purchase of more meat dishes: 95 DKK per guest.

- Roasted beef cuvette with garlic and thyme
Allergens: Lactose
- Confit duck thigh with lingonberry and glaze
Allergen: Lactose
- Slow-cooked pork breast with crispy pork crackling and compote
Allergen: Lactose

SAUCES

Choose one sauce from the menu.

Additional purchase of more sauces: 35 DKK per guest.

- Creamy chicken sauce with parsley and shallots
- Rich red wine sauce
Allergens: lactose
- Christmas sauce

DIPS

Choose two dips from the menu.

Additional purchase of more dips: 25 DKK per guest.

- Chimichurri with fresh herbs
- Haydari with smoked paprika and olive oil
- Babaganoush with lemon and cumin
- Tarragon cream
Allergens: lactose and egg

DESSERTS

Choose one dessert.

Additional purchase of more desserts : 50 DKK per guest.

- Cherry tart with a crisp pastry base, cherry compote, white chocolate, and caramel
Allergens: Lactose, gluten, and egg
- Vanilla panna cotta (V) with mango compote, crispy elements, and lemon zest
Allergens: lactose, gluten

