

# Madklubben



We are delighted that you have chosen Madklubben Vesterbro to provide food for you and your guests. The food is delivered in disposable packaging, ready to plate with ease, so you can simply relax and enjoy time with your guests.





## GOOD TO KNOW

The food is ready to serve, and we recommend enjoying it immediately after pickup or delivery. If you plan to eat later, we advise refrigerating all items. Please read through the checklist carefully as soon as you arrive home to ensure everything is included. If, unexpectedly, there are any issues, please call us immediately at +45 38 41 41 43. Otherwise, simply enjoy the food with your guests.

## PLATING

Your chosen menu comes arranged for sharing in disposable packaging. If you prefer to plate the food on your own serving dishes, it's easy to transfer.

## ALLERGENS

We have labeled dishes that are specific to any noted allergens, ensuring no unpleasant surprises on the evening. If you have any questions or concerns, please don't hesitate to contact us. You can also view allergen information for each dish on our menu pages.

## FOOD HANDLING

We adhere to the Danish Veterinary and Food Administration's guidelines for proper handling of raw and processed ingredients, as well as the preparation and storage of dishes. Upon receiving your food, if it's not to be eaten immediately, ensure it is refrigerated at a maximum of 5°C. Once reheated, we recommend consuming the food within three hours, discarding any leftovers.

## RETURN OF CONTAINERS

Please note that the menu is served in disposable packaging, though there may be certain boxes we would like returned. Please bring these back to the restaurant during opening hours within a maximum of four days.

Enjoy your meal!

# MENU CHECKLIST

The checklist displays all menus and add-on options.

Please be aware of which options apply to you.

The add-on options are solely for checking potential add-ons.

## 3-COURSE MENU

### STARTER

- Gravlax with smoked cream cheese, blood orange, and horseradish

### MAIN COURSE (2 OPTIONS)

- Confit de canard with cabbage, lingonberries, red wine sauce & crushed potatoes  
*Or*
- Beef cuvette with crushed potatoes, green salad & truffle béarnaise

### DESSERT

- Risalamande – Amarena cherries & almonds

## SHARING STYLE

### COLD SERVING

- 2 kinds of bread
- Herring & curry salad
- Cured pork neck with pork rinds & cabbage
- Eggs & shrimp with mayo
- Salmon with smoked cream cheese
- Vegetarian meatballs with dill and remoulade

### WARM SERVING

- Confit duck with cabbage & red wine sauce
- Crushed potatoes

### DESSERT

- Risalamande

## ADD-ONS

- Snacks (pork rinds & olives)
- Waldorf salad
- Duck rillettes with mustard seeds
- Kale salad with pomegranate
- Caramelized potatoes
- Stracciatella with figs