

FOOD CLUB



We are delighted that you have chosen Food Club 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.

Small buffet

- Caesar salad; Organic romaine lettuce with lemon, breadcrumbs, and grated parmesan
- Grilled organic carrots with orange, spicy harissa vinaigrette, and feta cheese
- Goat cheese "waldorf" salad with celery, grapes, walnuts, and fig vinaigrette
- Organic beef cuvette
- Organic meatballs
- Hay-baked organic celeriac with chimichurri
- Hummus
- Bearnaise mayo
- Homemade organic focaccia with sun-dried tomatoes & rosemary

Large buffet

- Caesar salad; Organic romaine lettuce with lemon, breadcrumbs, and grated parmesan
- Grilled organic carrots with orange, spicy harissa vinaigrette, and feta cheese
- Salt-baked organic beets with bitter greens, pickled blackcurrants, and roasted fennel seeds
- Goat cheese "waldorf" salad with celery, grapes, walnuts, and fig vinaigrette
- Gravlax tartare with mustard sauce & dill
- Rillettes of confit duck leg and organic pork breast
- Organic beef cuvette
- Crispy organic pork with marinated lingonberries & garlic confit
- Organic meatballs
- Hay-baked organic celeriac with chimichurri
- Hummus
- Bearnaise mayo
- Homemade organic focaccia with sun-dried tomatoes & rosemary
- Organic "æbleskiver" with cardamom sugar