

Flere Fugle's
MENUS

ENGLISH



catering
2023

GRILLMENU

a tiny bit flamboyant but casual celebration

For sharing

New green asparagus and lemon oil (V)

Grilled Merguez sausages (from Troldgaarden) with green herb mayo

Poached and grilled leeks with goat cheese cream, lemon mayo, butter fried pangrattato and fresh herbs (V)

Salad á la Fattoush made from spring greens, cucumber, crispy sourdough bread, sumac vinaigrette and fresh herbs (V)

Potatoes with chimichurri and salted almonds (V)

Grilled portobello mushroom with herb butter, pecorino cheese, roasted hazelnuts and grilled lemon (V)

Grilled 'Gothenborg chicken' in soy/honey marinade with kale, sesame and crispy radish (+ 45,- pr serving)

Grilled spiny lobster/fish of the season with herb butter and aioli (+ 85,- pr serving)

Dessert

Rhubarb tart with apricot cream and calendula flower

or

Pavlova with berries of the season, whipped cream and lemon balm

Late night snack

Sausage rolls from our own bakery (with sausages from Troldgaarden) with tomato chutney, sauerkraut and green mayo and herbs (also available in a vegetarian version)

5 dishes of your choice
395,- pr person

7 dishes of your choice
495,- pr person

freshly baked focaccia and olives comes with the menu
the late night snack is an add-on at the cost of 55,- pr person
extra servings is 85,- pr person

THE GARDEN PARTY

eternal summer vibes



For sharing

Burrata, green tomatoes, zeshk

Galette with asparagus, lemon ricotta and fresh peas

Fresh green season salad (we'll get the best greens from our farmer) (V)

Baked summer-beets with a sour ginger mayo, sesame and herbs (V)

Fresh figs, labneh, harissa-oil and pistachio

Baked cabbage with tomato-nam pla prik, lime and zesty breadcrumbs (V)

Fried oyster mushrooms, salsa verde, mini romaine, lemon mayo, deep fried caper (V)

Brandade made from hake, fennel, gooseberry and crispy sourdough bread
(+ 55,- per serving)

Grilled 'Gothenborg chicken' in soya/honey marinade with kale, sesame and
crispy radish (+ 45,- per serving)

Dessert

Rhubarb tart with apricot cream and calendula flower

or

Pavlova with berries of the season, whipped cream and lemon balm

Late night snack

Sausage rolls from our own bakery (with sausages from Troldgaarden) with
tomato chutney, sauerkraut and green mayo and herbs (also available in a
vegetarian version)

5 dishes of your choice

345,- pr person

8 dishes of your choice

495,- pr person

freshly baked focaccia and olives comes with the menu
the late night snack is an add-on at the cost of 55,- pr person
extra servings is 85,- pr person

BANQUET

extra, extra, extra

Starter

Puff pastry tarts with:

Caramelized onion, mushroom, basil aioli and flowers (V)

or

Ricotta/carrot mousse with basil aioli, crispy pickled radish, radish crudité and dill

For sharing

Artichokes with black garlic mayo (V)

Burrata, green tomatoes, zereshk

Potatoes with herb sauce and butter fried pangrattato (V)

Fresh green season salad (we'll get the best greens from our farmer) (V)

Fresh peas, "Mønchego" cheese from Hårbølle Mejeri, lemon zest, olive oil

'Verdure fritte' with ajo blanco sauce (V)

'Polpette al limone' made from wild pheasant with buttery lemon sauce and pistachio

Dessert

Nut based pie crust, berry galore, hiprose creme anglaise and crystalized sage

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Pappa al pomodoro with focaccia (V)

or

Sausage rolls from our own bakery (with sausages from Troldgaarden) with tomato chutney, sauerkraut and green mayo and herbs (also available in a vegetarian version)



mains (8 courses)

545,- pr person

starter + mains + dessert (10 courses)

645,- pr kuvert

freshly baked focaccia and olives comes with the menu

The late night snack is an add-on at the cost of 55,- pr person

Extra servings is 85,- pr person

LUNCHEON

for a picnic and a small celebration

For sharing

Galette with asparagus, lemon ricotta and fresh peas

Vegetable crudité with aioli (V)

Potatoes with chimichurri and butter fried pangrattato (V)

Grilled Merguez sausages with wild garlic mayo (+ 25,- pr. kuvert)

Anchovies from Grøndals

Fresh green season salad (we'll get the best greens from our farmer) (V)

Egg salad

Split pea paté with pickled caper (V)

Cheese plate with a variety of cheeses from Hårbølle Mejeri; Møncego, Camembert og sheep brie with pickled greens (+ 55,- per serving)

Puff pastry tarts with caramelized onions, herbs and gruyère

Fresh peas, burrata, lemon zest, olive oil (+ 20,- per serving)

Dessert

Rhubarb tart with apricot cream and calendula flower (+ 20,- per serving)

5 dishes of your choice
345,- pr person

8 dishes of your choice
445,- pr person

*baguette with butter comes with the menu
extra servings is 85,- pr person*

AMUSE BOUCHE

fresh, beautiful, crispy and colorful

For sharing

Vegetable crudité with aioli (V)

Three mini puff pastry tarts with

Caramelized onion, mushroom, gruyère

Beet tartare, lemon aioli and dill (V)

Peas, mint, goat cheese and borage flower

Deep fried ricotta with herbs, lemon zest and whipped brown butter

Briques (fried crispy bread) with pulverised spring herbs (V)

'Tomme de Møn' (very delicious cheese!) from Hårbølle Mejeri with pickled green

Dessert

Rhubarb tart with apricot cream and calendula flower (+ 20,- per serving)



3 dishes of your choice
255,- pr person

5 dishes of your choice
395,- pr person

extra servings is 85,- pr person

FREE BIRD

*We create a dinner based on
your wishes and our imagination*

Contact us for more information

Notes for the menus

In order to meet the season's available ingredients, it may happen that we replace a few ingredients here and there, but it only gets better!

Our ingredients are, as far as possible, selected from local organic producers and grown with great care for the environment.

All our bread and pastries are made in our own bakery.

(V) indicates that the dishes can be made vegan.

For the Grill Menu, Garden Party and Banquet, we recommend buying two additional chefs (for a total of DKK 3,500) for preparing, plating and serving. The remaining menus are sent with a detailed guide and design of the arrangement.

All prices include VAT. The prices for the Grill Menu, Garden Party and Banquet are calculated based on a minimum of 50 place settings, for Luncheon and Amuse Bouche a minimum number of 25 place settings applies. For lower numbers, the price will be adjusted by further agreement.

Last but not least, it is worth mentioning that we work purposefully for better conditions in the restaurant industry, and therefore all our employees work under a collective agreement.



We are looking forward to help you celebrate a very special day
x Flere Fugle catering team