

# madklubben

S T E A K

SUMMER – 2017  
GROUP MENU FOR 10 GUESTS OR MORE

## THE CHEF'S FAVORITES

### [ FAVORITE 1 ]

#### VEAL TARTARE

CHANTERELLE MAYO, CHANTERELLE CRISPS & PICKLED ONIONS

#### 250 G STRIPLOIN

GRAIN FED BEEF FROM URUGUAY  
FRIES & GREEN SALAD + BÉARNAISE & CREAMY PEPPER SAUCE

#### STRAWBERRY SUNDAE

VANILLA ICE CREAM, STRAWBERRY SAUCE & CHOCOLATE CRUMBLE

PRICE PER PERSON DKK 300

### [ FAVORITE 2 ]

#### GREEN PEA SOUP WITH MARINATED SCALLOPS

SERVED CHILLED WITH SPARKLING WINE, DILL & WHIPPED CREAM

#### 350 G RIB EYE

GRAIN FED BEEF FROM URUGUAY  
FRIES & TOMATO SALAD + BÉARNAISE & SAUCE BORDELAISE

#### RHUBARB SOUP

LEMON VERBENA & VANILLA ICE CREAM

PRICE PER PERSON DKK 400

### [ FAVORITE 3 ]

#### CHARCUTERIE

A SELECTION OF EUROPEAN COLD CUTS  
SERVED WITH PICKLES & CONDIMENTS

#### 275 G BEEF TENDERLOIN

GRASS FED BEEF FROM EUROPE  
FRIES & TOMATO SALAD + BÉARNAISE & CREAMY PEPPER SAUCE

#### CRÈME BRÛLÉE

ROASTED WHITE CHOCOLATE & BERRIES

PRICE PER PERSON DKK 425

### WINE MENU

1 GLASS OF WHITE WINE, 1 GLASSES OF RED WINE AND 1 CUP OF COFFEE OR TEA DKK 185

1 GLASS OF WHITE WINE, 2 GLASSES OF RED WINE, 1 GLASS OF SWEET WINE AND 1 CUP OF COFFEE OR TEA DKK 300

APÉRITIF, 1 GLASS OF WHITE WINE, 2 GLASSES OF RED WINE, 1 GLASS OF SWEET WINE AND 1 CUP OF COFFEE OR TEA DKK 400

#### DON'T FORGET!

MINERAL WATER – PANNA / PELLEGRINO (70 CL.) DKK 40 PER BOTTLE

COFFEE OR TEA DKK 25

NATURALLY WE ARE FLEXIBLE REGARDING VEGETARIANS, ALLERGIES E.G. WHEN BEING INFORMED AT LEAST 7 DAYS PRIOR TO YOUR RESERVATION

THE CREDITCARD COMPANY'S FEE WILL BE ADDED TO YOUR BILL WHEN PAYING WITH A CREDIT CARD

# madklubben

## STEAK

SUMMER – 2017  
GROUP MENU FOR 10 GUESTS OR MORE

### 3 COURSES // DKK 300

SURCHARGES MAY APPLY ACCORDING TO YOUR CHOICES

#### STARTERS

##### VEAL TARTARE

CHANTERELLE MAYO, CHANTERELLE CRISPS & PICKLED ONIONS

##### GREEN PEA SOUP WITH SPARKLING WINE (V)

SERVED CHILLED WITH DILL & WHIPPED CREAM

ADD MARINATED SCALLOPS TO YOUR SOUP?

ADD DKK 25 TO THE MENU PRICE

##### MARINATED SCALLOPS

SCALLOPS, GRILLED LEEK, PEAS & CHIVE MAYONAISE

ADD DKK 50 TO THE MENU PRICE

##### CHARCUTERIE

A SELECTION OF EUROPEAN COLD CUTS

SERVED WITH PICKLES & CONDIMENTS

ADD DKK 50 TO THE MENU PRICE

##### SMOKED SALMON

CRISP MALT AND EMULSION OF CHIVES & SMOKED CHEESE

##### CAESAR SALAD "SUMMER STYLE"

ROMAINE LETTUCE, PARMESAN, BROCCOLINI & CROUTONS

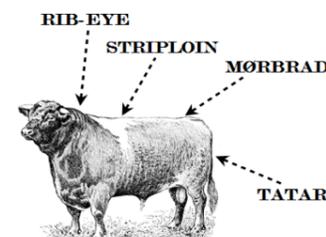
#### MAIN COURSES

ALL MAIN COURSES ARE SERVED WITH:

**FRIES & GREEN SALAD + BÉARNAISE & CREAMY PEPPER SAUCE**

UNLESS YOU ORDER DIFFERENTLY

IF ANY GUESTS DON'T WANT THEIR STEAK COOKED **MEDIUM** PLEASE LET US KNOW UPON ARRIVAL AT THE RESTAURANT  
PLEASE NOTE WE GLAZE THE STEAKS WITH BROWN BUTTER, LARD AND GARLIC



##### 250 G STRIPLOIN

GRAIN FED BEEF FROM URUGUAY

##### 400 G CUVETTE STEAK

GRAIN FED BEEF FROM URUGUAY

##### 350 G RIB EYE

GRAIN FED BEEF FROM URUGUAY  
ADD DKK 75 TO THE MENU PRICE

##### 275 G BEEF TENDERLOIN

GRASS FED BEEF FROM EUROPE  
ADD DKK 75 TO THE MENU PRICE

##### TURBOT

PAN FRIED WITH ROSEMARY

#### EXTRA SIDES DKK 35 A PIECE

##### FRIES

RAMSONS SALT

##### ONION RINGS

SEA SALT & VINEGAR

##### TOMATO SALAD

PARMESAN & BASIL

##### DANISH CORN

THYME & BUTTER

##### CAESAR SALAD

LETTUCE, CROUTONS & PARMESAN

##### CARROTS

ROSEMARY & NUTS

##### POTATOES

BUTTER & HERBS

##### GREEN SALAD

VINAIGRETTE & SALTED PUMPKIN SEEDS

#### EXTRA SAUCE DKK 35 A PIECE

FOR THE MEAT:

##### BÉARNAISE

SERVED WARM

##### SAUCE BORDELAISE

SERVED HOT

##### CREAMY PEPPER SAUCE

SERVED HOT

FOR THE FISH:

##### CREAMY CLAM SAUCE

SERVED WARM

##### LOBSTER MAYO

SERVED COLD

#### DESSERTS

##### STRAWBERRY SUNDAE

VANILLA ICE CREAM, STRAWBERRY SAUCE & CHOCOLATE CRUMBLE

##### RHUBARB SOUP

LEMON VERBENA & VANILLA ICE CREAM

##### CRÈME BRÛLÉE

ROASTED WHITE CHOCOLATE & BERRIES  
ADD DKK 25 TO THE MENU PRICE

#### - MANIFESTO -

WE LOVE TO BE ABLE TO OFFER EXCELLENT FOOD AND DRINKS AT AN UNUSUALLY REASONABLE PRICE. TO DO THAT WE MUST CUT DOWN A LITTLE IN OTHER AREAS.

1) **WE PROVIDE GOOD WINE AND DITTO FOOD IN PLEASANT SURROUNDINGS**

—WE WILL NOT BORE YOU WITH LONG STORIES ABOUT THE FOOD AND WE ARE NOT NECESSARILY AWARE OF THE INTIMATE DETAILS OF WINE MAKING.

2) YOU TAKE AN **ACTIVE PART** IN THE ENJOYMENT OF YOUR MEAL — YOU POUR YOUR OWN WINE AND WE INVITE YOU TO DISCOVER THE INDIVIDUAL COMPONENTS OF YOUR DISH BY READING THE MENU UNDERNEATH YOUR PLATE — THIS IS HOW WE CAN SERVE QUALITY INGREDIENTS AND GREAT WINES AT AFFORDABLE PRICES.

3) OUR COLLEAGUES WHO ARE TASKED WITH THE MOST IMPORTANT JOB OF ALL (NAMELY, ENSURING YOUR WELL-BEING) ARE CHOSEN FOR THEIR GOOD SPIRIT AND CONTAGIOUS LAUGHTER, NOT THEIR INTENSE STUDIES OF WINE AND CHEESE — IF YOU HAVE ANY QUESTIONS, JUST ASK — THE ANSWER CAN PROBABLY BE FOUND, AND WE ARE ALWAYS WILLING TO LOOK FOR IT.

4) IF WE DO NOT LIVE UP TO YOUR EXPECTATIONS — **PLEASE SAY SO IMMEDIATELY!**

WE CAN PROBABLY SOLVE THE PROBLEMS NOW AND SAVE YOUR EVENING — **TOMORROW IT IS TOO LATE!**