



* = Vegetarian | ♡ = Vegan

DISHES ON THE BUFFET

Cold dishes

Caesar salad with gem lettuce, spinach, croutons, parmesan and caesar dressing

Asian red cabbage salad with spring onions, roasted almonds, chili and coriander in a kimchi vinaigrette *

Pasta, pickled red onions, asparagus, mozzarella, baked tomatoes, fried capers and tomato vinaigrette *

Tomato salad with burrata and balsamic topped with arugula *

Creamy potato salad with spring onions and chives *

Lentils, rhubarb, green asparagus, feta, almonds, arugula and garlic/apple vinaigrette *

Cucumber with tahini dressing, chili oil and sesame ♡

Cured salmon with horseradish mayo, cucumber and dill oil

Watermelon with lime and honey *

Peel 'n' eat shrimps

Peel 'n' eat peas ♡

Warm dishes

Spareribs with smokey bbq glaze

Wings with tamarind sticky sauce, roasted cashews and spring onions

Fried risotto balls with piment d'espelette *

Grilled corn on the cob with kimchi and spring onions ♡

Roasted asparagus and broccoli with parmesan mayo, parmesan and salted lemon *

TABLE IN 1,5 HOURS

(+DKK 50 PER EXTRA 1/2 HOUR)

DKK 275 Wednesday and Thursday

DKK 325 Friday and Saturday

Under 6 years = free | 6 to 11 years = DKK 100

Allergies? Ask our chef, who will guide you safely through our buffet.

SIDES

Falafels ♡, beef cuvette, fish cakes, ramson sausage & crispy fries ♡

SAUCES & DIPS

Red wine sauce, bearnaise mayo *, hummus ♡, lemon mayo *, pea pesto *, tzatziki * & remoulade *

DESSERTS

Kastberg's softice *

Homemade berry coulis ♡

Chocolate sauce *

Dulce de leche *

Brownie crumble with raspberry *

Granola with white chocolate *

Rhubarb/apple crumble *

BEVERAGES

Coca Cola & Coca Cola Zero

Tuborg Grøn Øko (draught)

Lemonade of the day

Rosé, white wine & red wine

Bubbles: Blanc de Blancs Brut

Credit card fee: Commercial cards issued within or outside of EU/EEA and private cards issued outside EU/EEA will be charged a fee.

All transactions on American Express cards are surcharged.