



## LARGE SUMMER PLATTER

**Marinated Mermaid Herring**  
**Curry herring with boiled eggs**

**Plaice fillet**

With lemon and remoulade

**Smoked salmon**

Raw marinated salmon with fennel crudités

**Eggs and sea-cooked prawns**

**Pork tenderloin**

With mushrooms a la crème

**Gateau Marcel** (Chocolate Cake)

**kr. 595,-**

*(min. 10 persons)*

*(kr. 696,- incl. entrance ticket to Tivoli)*

## GROUP MENU 1

**Hand pillet shrimps**

With lemon cream, fresh herbs and red grape

**Grilled veal fillet**

With new potatoes, summer vegetables and veal demiglace

**The chef's rhubarb consomme**

With vanilla ice cream and crispy tuillee

**kr. 445,-**

*(min. 10 main dishes)*

*(kr. 546,- incl. entrance ticket to Tivoli)*

## GROUP MENU 2

**Variety of house shellfish**

Served in lobster bisque

**Tournedos of beef tenderloin**

With seasonal vegetables and port wine reduction

**The kitchen's chocolate dessert**

Served with raspberry sorbet

**kr. 595,-**

*(min. 10 persons)*

*(kr. 696,- incl. entrance ticket to Tivoli)*

**All menus require a minimum of 10 guests for the same menu**