

søren k

Catering for meeting and events

Restaurant søren k will provide service at your meeting, seminar or conference in The Black Diamond!

Our ambition is to provide the well-known quality throughout your visit to us. With this menu we are focusing particularly on ecology, the healthy energy and the origin of the raw materials in our neighbourhood is today considered more important than it used to be.

We have composed a number of fixed packages and also divided our offer into individual parts, so that we can together with you; compose a program, which precisely matches your wishes.

We hope that you will give our catering offer a good welcome.

Full-day package

Menu price per person 465,-

Arrival

Rye bread and warm morning buns with butter
Creamy cheese and seasonal jam
Juice, iced water, coffee and tea

Morning break

Fresh fruit
Coffee, tea and iced water

Lunch break

If the company is less than 25 guests today's lunch menu is served in the restaurant.
By more than 25 guests, lunch will be standing buffet in the Diamond Atrium, with fish, vegetables, meat and cheese or dessert
Iced water and 1 soft drink

In the meeting room after lunch

Coffee, tea and iced water

Afternoon break

Coffee, tea and iced water
Today's cake

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Catering for meeting and events

Half-day package incl. lunch

Menu price per person 385,-

Lunch break

If the company is less than 25 guests today's lunch menu is served in the restaurant.
By more than 25 guests, lunch will be standing buffet in the Diamond Atrium, with fish,
vegetables, meat and cheese or dessert

Iced water and 1 soft drink

Morning or afternoon break

Choose between one of below energy packages, and consider refill of coffee, tea and iced water

Energy packages price per person 120,- as an individual choice

A. Morning energy

Rye bread and morning buns with butter

Creamy cheese and seasonal jam

Sausage with cress and onion

Juice, iced water, coffee and tea

B. Healthy energy

Fresh fruit

Carrots sticks

Chocolate Valrhona

Cold oatmeal with apple and roasted nuts

Vegetable shot

Iced water, coffee and tea

C. Sweet energy

Fresh fruit

Today's cake

Chocolate Valrhona

Homemade juice

Iced water, coffee and tea

Below snack packages per person 75,-

Fresh, salty and sweet snack

Salty nuts, cheese, Chocolate Valrhona

radish with smoked cheese cream

Salty snack

Marinated olive, root vegetables chips and salty nuts

Cheese and dried sausage

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Catering for meeting and events

Compose your own catering

Prices per person

Beverage

Coffee / tea	DKK 28,-
Juice	DKK 35,-
Iced water (complimentary with any order of soft drinks)	DKK 12,-
Soft drink - mineral water	DKK 30,-
Beer from Thisted Bryghus (per bottle)	DKK 40,-
House cava (per bottle)	DKK 375,-
House wine (per bottle)	DKK 295,-
Coffee, tea & iced water for up to 10 hours in the meeting room	DKK 100,-

Morning

Rye bread and buns with butter	DKK 30,-
Mini croissant baked with butter	DKK 25,-
Mini croissant with chocolate, baked with butter	DKK 30,-
Creamy cheese and seasonal jam	DKK 15,-
Sausage with cress and onion	DKK 32,-

In-between

Today's cake	DKK 30,-
Biscuits, 3 pieces	DKK 25,-
Chocolate Valrhona	DKK 20,-
Filled chocolate from Valrhona	DKK 25,-
Fresh fruit	DKK 30,-
Carrots sticks	DKK 20,-
Salty nuts	DKK 20,-
Cheese	DKK 20,-
Marinated olive	DKK 20,-
Root vegetable chips	DKK 20,-
Dried sausage	DKK 20,-
Cold oatmeal with apple and roasted nuts	DKK 20,-
Vegetables shot	DKK 15,-

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Catering for meeting and events

Compose your own catering (lunch)

Prices per person

Lunch A: Unspecified house sandwich

Vegetarian, meat and fish

Served in the meeting room or in Atrium

Sandwich (2 half) DKK 75,-

Lunch B: Rustic standing lunch menu (min. 25 persons)

Flatbread with smoked salmon and cream cheese

Fried broccoli with mustard, hazelnuts and parsley

Green salad with sour cream, horseradish and chives

Slowly fried pork breast with compote of root vegetables and mustard

Nordic foccacia with potatoes and Rosemary

Brownies with almond

Served in Atrium

Menuprice DKK 175,-

Lunch C: Today's lunch

If the company is less than 25 guests today's lunch menu is served in the restaurant.
By more than 25 guests, lunch will be standing buffet in the Diamond Atrium, with fish,
vegetables, meat and cheese or dessert

Menuprice DKK 225,-

Lunch D: Today's 3 course lunch menu

3 small servings in one hour from our menu card

Served in søren k

Menuprice DKK 325,-

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Catering for meeting and events

Compose your own catering (Evening)

Prices per person

Evening A: Today's dinner

If the company is less than 25 guests 3 course menu is served in the restaurant.
By more than 25 guests, serving will be standing buffet in the Diamond Atrium, with fish, vegetables, meat and cheese or dessert

Menuprice DKK 325,-

Evening B: 4 course dinner menu

incl. wine, coffee, tea and sweets
Served in søren k

Season menu DKK 835,-

Evening C: Seasonal menu for groups

Choose between our season menu (Please ask for separated menu)

Min. 10 persons

Served in søren k

4 course from 395,- per person

5 course from 495,- per person