

# søren k

## Group menu 2017

August and September

At restaurant søren k we like to keep up with the seasons in particular. As a consequence we offer our menus in tribute to the produce of the season – It taste better that way.

We compose a set menu as well as our changing à la carte menu.

If you are 8 or more guests, we would like to have your menu choice well in advance.

In this way we can ensure that you get the best service possible and the level we are known for. Our set menu makes it easy to select and order in good time, as some elements of our menus require preparation well in advance, we must ask you to ordering menus at least 3 days prior to your event.

Be aware that the same menu should be ordered for the entire group of guest.

If some of the guests are vegetarian, or due to religion or have allergies, we will take this into account, as long as were know it in advance.

We suggest a good wine at a fair price. Look at our wine list.

During the ordering process, you should consider choice of aperitif and whether or not you would like coffee, petit fours and choice of digestive.

We will gladly provide you with guidance, so in case of any questions, please do not hesitate to contact our sales office.

We look forward to receiving your order.

# søren k

Menu — August and September

All our servings are starter size

If you wish to have 3 courses menu; the price will be the same as 4 courses as one portion must be doubled up in size

## 4 course menu

Lightly pickled mackerel with purée og carrots, chervil and grilled onion

Fried leek with Puy lentil ragout, thyme and dry cheese

Hake baked with browned butter, cabbage and lemon

Strawberries and cream

Menu price per person DKK 395,-

## 5 course menu

Lightly pickled mackerel with purée og carrots, chervil and grilled onion

Fish soup with mussels, pickled fennel and dill

Fried leek with Puy lentil ragout, thyme and dry cheese

Hake baked with browned butter, cabbage and lemon

Strawberries and cream

Menu price per person DKK 495,-

To replace the Hake baked with browned butter, in above menu's Ribeye with smoked marrow, caramelized celery and watercress sauce

Extra DKK 40,- per person

Fried lamb breast with eggplant and olive

Extra DKK 30,- pr. person

Additional to the menu's

Welcomedrink DKK 75,-

Salted snack DKK 20,-

Oysters with fermented asparagus, 2 per person DKK 65,-

Cheeses DKK 75,-

2 kinds of petit four DKK 30,-

Coffee and tea DKK 42,-

Wine menu 4 courses DKK 395,-

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## Conditions

### Invoice

It can be agreed that the bill will be sent after the event, then remember responsible persons signature on the receipt.

### Condition of payment:

8 days net. Invoices sent to foreign countries will be charged an additional fee of DKK 200,-

### Credit card:

We gladly receive all major credit card. Note that Paying with credit card is imposed the issuer's fee

### Conditions of cancellation:

In case of cancellation later than 4 weeks prior to function, the order is to be paid in full, food as well as drinks, unless other agreement has been made.

Cancellation of individual parts of the food and drinks is not possible later than 4 weeks prior to the date of the function unless otherwise agreed in writing.

Additions to menu or drinks can be made until 8 days prior to the date of the function or by agreement.

### No show:

In case of no show, the order is to be paid in full.

### Final number of participants:

Final number of participants is confirmed no later than 8 days prior to function and can be reduced to a maximum of 50% of the original number of participants.

Hereafter the number of participants cannot be changed unless agreed in writing and payment of food as well as drinks will reflect the number of participants as given 8 days prior to function.

Unless nothing else has been agreed in writing, the general rules above apply.

Welcome to søren k!