

# 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 several fixed packages as well as divided our offers into individual parts, so we together with you can compose a program, which precisely matches your wishes.

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

### **Full day package**

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 party is less than 25 guests today's 2 course lunch menu is served in the restaurant with focus on vegetables and fish

By more than 25 guests, lunch will be served as a 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

price per person 385,-

#### Lunch break

If the party is less than 25 guests today's 2 course lunch menu is served in the restaurant with focus on vegetables and fish

By more than 25 guests, lunch will be served as a 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

#### 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

Energy packages 120,- per person as single selection

#### Fresh, salty and sweet snack

Salty nuts, cheese, Valrhona chocolate  
Radish with smoked cream cheese

#### Salty snack

Marinated olives, root vegetable chips and salty nuts  
Cheese and dried sausage

Snack packages per person 75,-

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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 olives	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 focaccia with potatoes and rosemary

Brownies with almond

Served in Atrium

DKK 175,-

#### Lunch C: Today's lunch

If the party is less than 25 guests today's 2 course lunch menu is served in the restaurant with focus on vegetables and fish

By more than 25 guests, lunch will be served as a standing buffet in the Diamond Atrium with fish, vegetables, meat and cheese or dessert

DKK 225,-

#### Lunch D: Today's 3 course lunch menu

3 small servings in one hour from our menu card

Served in søren k

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 party is less than 25 guests our 3-course menu is served in the restaurant with focus on vegetables and fish  
By more than 25 guests, serving will be standing buffet in the Diamond Atrium, with fish, vegetables, meat and  
cheese or dessert

DKK 325,-

#### Evening B: 4 course dinner menu

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

DKK 835,-

#### Evening C: Seasonal menu for groups

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

Min. 10 persons

Served in søren k

4 course menu from 395,- per person

5 course menu from 495,- per person