

søren k

The restaurant at the Royal Library

Group menu January – February 2018

At restaurant søren k we like to keep up with the seasons. Therefore, we offer our menus in tribute to the produce of the season – it simply tastes better that way. We compose a set menu as well as our changing à la carte menu.

If you are 16 or more guests, we would like to have your menu choice well in advance.

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 all your guests.

If there are any diets due to allergy, religion etc., it is no problem, we just need to be notified about it in advance.

We can suggest wine, beer and juice pairings for your menu or you can from our wine list.

During the ordering process, you should consider choice of aperitif and if you would like coffee, tea, petit fours and maybe a 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

The restaurant at the Royal Library

Menu January – February

All our servings are starter size.

If you wish to have a 3-course menu the price will be the same as for 4 courses since one serving has to be a main course.

4 course menu

Raw Norwegian lobster with German turnip and apple-horseradish granité
Braised endive with walnuts and Thybo cheese
Baked halibut with steamed cabbage, herb puré and beurre blanc
Blood orange mousse with dehydrated beets, milk crumble and marigold

price per person DKK 395,-

5 course menu

Raw Norwegian lobster with German turnip and apple-horseradish granité
Fish soup with steamed mussels, pickled fennel and dill
Braised endive with walnuts and Thybo cheese
Baked halibut with steamed cabbage, herb puré and beurre blanc
Blood orange mousse with dehydrated beets, milk crumble and marigold

price per person DKK 495,-

You can also choose one of these courses

Ribeye with roasted carrots, Brussel sprouts and béarnaise – extra DKK 45 pr. person

Braised pork cheeks with roasted Jerusalem artichokes and cabbage – extra DKK 40 pr. person

Additional

Welcome drink DKK 75,-

Salted snacks DKK 20,-

Fine de Claire oysters, 2 per person DKK 65,-

Cheese DKK 75,-

Coffee, tea and petit fours DKK 80,-

søren k

The restaurant at the Royal Library

søren k suggest wine, beer or juice to your chosen menu

Wine menu

Welcome drink and wine for 3 courses menu DKK 295,- pr. person

Welcome drink and wine for 4 courses menu DKK 395,- pr. person

Welcome drink and wine for 5 courses menu DKK 425,- pr. person

Beer menu

Welcome drink and beer for 3 courses menu DKK 175,- pr. person

Welcome drink and beer for 4 courses menu DKK 220,- pr. person

Welcome drink and beer for 5 courses menu DKK 265,- pr. person

Juice menu - no alcohol

Welcome drink and juice for 3 courses menu DKK 100,- pr. person

Welcome drink and juice for 3 courses menu DKK 140,- pr. person

Welcome drink and juice for 3 courses menu DKK 165,- pr. person

søren k

The restaurant at the Royal Library

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!