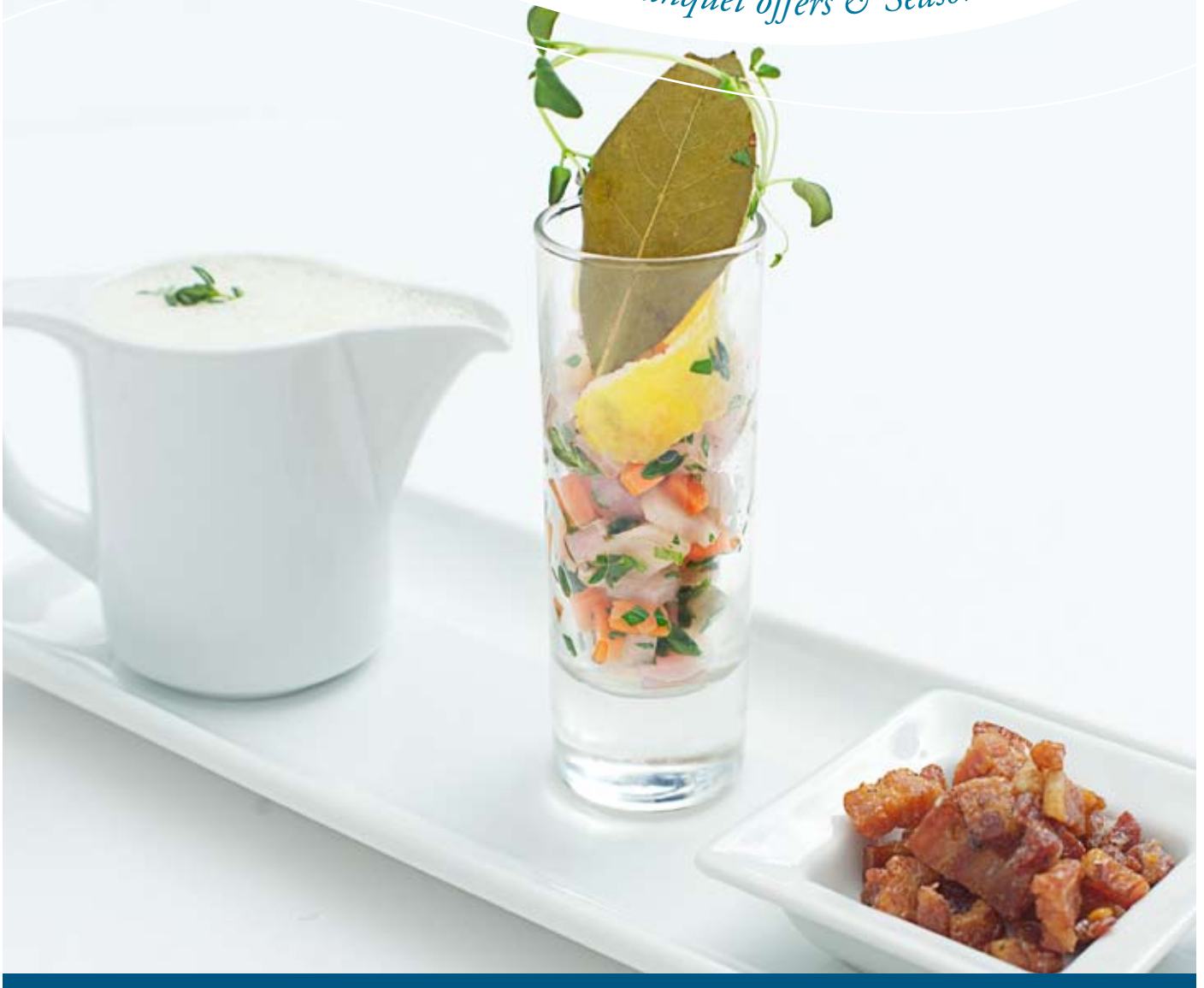


Selskabspakker & Sæsonmenu Banquet offers & Season's menu



Januar/februar 2010 *January/February 2010*

Verdens store sus på Marienlyst

10. juni 1860 spiste Kong Frederik VII og Kong Carl XV af Sverige frokost med Grevinde Danner i table d'hôte-salen på Marienlyst Slot – samtidig med, at de første dele af Hotel Marienlyst ved vandet var ved at blive taget i brug. Trods det ufærdige hotel – der senere skulle få Europas længste restaurant - havde Marienlyst allerede fået sit store gennembrud. Diplomater, rige englændere og tysk adel strømmede til. Konger og repræsentanter for Europas fyrstehuse var flittige gæster – selv den russiske zar og den store Sarah Bernhardt lod sig se i etablisementet. Det internationale jetsetliv rygtedes i Bredgadekvarteret i København, hvor man kunne høre folk spørge: ”Har De været på Marienlyst?”, hvortil man nærmest indigneret svarede: ”Ja, selvfølgelig”.

The wind of history at Marienlyst

On 10th June 1860 King Frederik VII and King Carl XV of Sweden sat down to lunch with Countess Danner in the table d'hôte room at Marienlyst Palace – just as the first part of the Hotel Marienlyst by the water was taken into use. Later the hotel would have Europe's longest restaurant, but although incomplete, the Marienlyst had already arrived in a big way. Diplomats, wealthy English people and German noblemen flocked to the place. Kings and representatives from Europe's royal houses were frequent guests – even the Russian Tsar and the great Sarah Bernhardt let themselves be seen in the establishment. Rumours about this high society spread as far as the Bredgade quarter of Copenhagen, where you could hear people ask, “Have you been to Marienlyst?” To which the almost indignant reply was, “Yes, of course!”

Minimum 25 couverter.
Menuer gældende i januar og februar 2010.
Alle priser er med forbehold for evt. ændringer.

*Minimum 25 persons.
Menus valid during January and February 2010.
All prices with reservations of changes.*

Menu Menu

Jordkokkesuppe. Med syltede grøntsager - gulerod, pastinak og beder. Hertil pancetta.

Soup of Jerusalem artichoke. With pickled vegetables - carrot, parsnip and beets. Served with pancetta.

Oksefilet. Med pebersauce, portvinskogte rødbeder, rodfrugter, confiteret tomat og bønner. Hertil pommes Anna.

Fillet of beef. With pepper sauce, beetroots boiled in Port, root vegetables, tomato confit and beans. Served with pommes Anna.

Chokolademousse. Med honningristede nødder. Serveret med appelsinsorbet.

Chocolate mousse. With honey-roasted nuts. Served with orange sorbet.

Denne menu kan også tilkøbes som separat menu à DKK 395,- pr. person.

You can also have the above menu as separate menu: DKK 395,- per person.

Køkkenchefen anbefaler *The head chef recommends*

Granité eller sorbet før hovedretten: DKK 55,- pr. person

Granité or sorbet before main course: DKK 55,- per person

Natmad *Late night snacks*

Supper. Vælg mellem • Karry med kylling og peberfrugt • Aspargessuppe • Ungarsk gullash

Soups. Choose between • Curry with chicken and peppers • Asparagus soup • Hungarian goulash

Eller Or

Dansk pølsebord. Pølsebord serveret med groft rugbrød og flûtes.

Buffet with selection of Danish sausages.

Vine Wine

Vinpakke I *Wine menu I*

- Chardonnay, Riders Hill, South-Eastern Australia
 - Shiraz, Riders Hill, South-Eastern Australia
 - Vouilet Casorzo, Fracchia, Italy.
- Indbydende frisk og let sprudlende.

Vinpakke II *Wine menu II*

- Sauvignon Blanc, Punto Niño, Casablanca Valley, Chile
- Grenache/Syrah, Côtes du Rhône Belleruche, 2007, M.Chapoutier, Rhône-Syd R.Parker 89 pts, France
- Moscato, La Lupa, Moscato d'Asti DOCG, Boffa, Piemonte, Italy(Frizzente/også dessertvin)

Tillæg: DKK 96,- pr. person

Additional price: DKK 96,- per person

Selskabspakker *Banquet offers*

Selskabspakke 1 *Banquet offer 1*

Velkomstdrink - Beringer Sparkling Rosé

3 retter (forret, hovedret og dessert)

Vine ad libitum under middagen

Kaffe med petit four

Menubånd & blomster.

Welcoming drink - Beringer Sparkling Rosé

3 courses (starter, main course and dessert)

Wine ad libitum during dinner

Coffee with petit four

Menu stripes & flowers.

Pris pr. person *Price per person:* 785,00.

Selskabspakke 2 *Banquet offer 2*

Velkomstdrink - Beringer Sparkling Rosé

3 retter (forret, hovedret og dessert)

Vine ad libitum under middagen

Kaffe & avec med petit four

Natmad

Menubånd & blomster.

Welcoming drink - Beringer Sparkling Rosé

3 courses (starter, main course and dessert)

Wine ad libitum during dinner

Coffee & avec with petit four

Late night snack

Menu stripes & flowers.

Pris pr. person *Price per person:* 895,00.

Selskabspakke 3 *Banquet offer 3*

Velkomstdrink - champagnecocktail

3 retter (forret, hovedret og dessert)

Vine ad libitum under middagen

Kaffe & avec med petit four

Fri bar med husets vin, øl & spiritus i 3 timer

Natmad

Menubånd & blomster.

Welcoming drink - champagne cocktail

3 courses (starter, main course and dessert)

Wine ad libitum during dinner

Coffee & avec with petit four

Free bar with house wine, beer & spirits for 3 hours

Late night snack

Menu stripes & flowers.

Pris pr. person *Price per person:* 1.195,00.