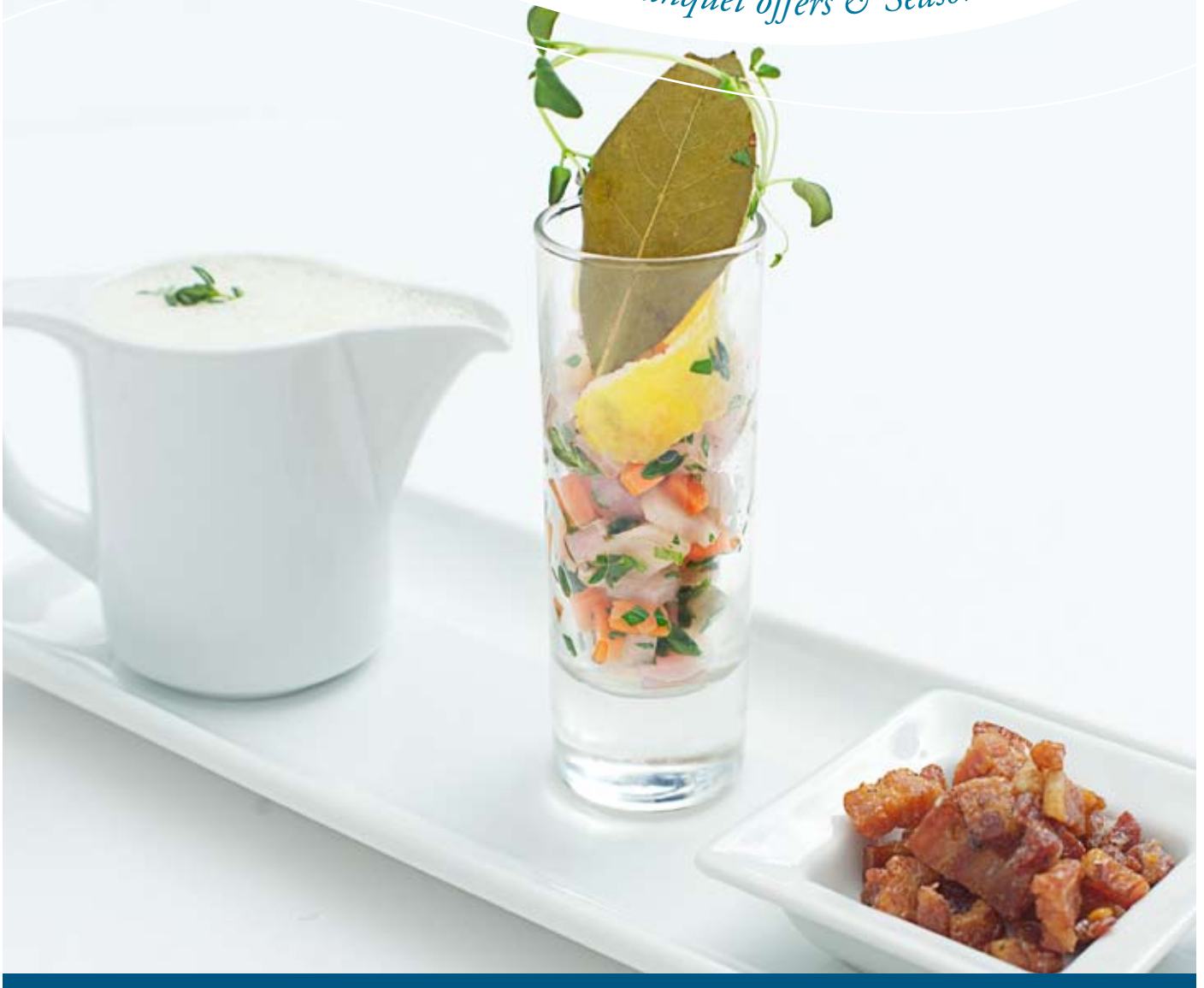


Selskabspakker & Sæsonmenu Banquet offers & Season's menu



Juni/juli/august 2010 *June/July/August 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 juni, juli og august 2010.
Alle priser er med forbehold for evt. ændringer.

*Minimum 25 persons.
Menus valid during June, July and August 2010.
All prices with reservations of changes.*

Menu *Menu*

Fiske- & skaldyrsterrin. Hertil blomkålscreme, høvlet peberrod, asparges & bacon.
Terrine of fish & shellfish. With cauliflower crème, horseradish, asparagus & bacon.

Kalvefilet. Med smørsauterede kartofler, forårsgrønt, svampe & rødvinssauce.
Fillet of veal. With butter-sautéed potatoes, spring vegetables, mushrooms & red wine sauce.

Passionsfrugtmousse. Med friske bær, coulis & vanilleis.
Passion-fruit mousse. With fresh berries, coulis & vanilla icecream.

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

Overtid for tjenere *Overtime for waiters*

Vi gør venligst opmærksom på, at der beregnes et tillæg på kr. 350,00 pr. time pr. tjener efter kl. 02.00.

(1 tjener pr. 25 gæster - dog minimum 2 tjenere)

We kindly draw your attention to the fact that an extra Dkk 350,00 will be charged for every extra hour and waiter after 2 a.m.

(1 waiter per 25 guests - minimum 2 waiters)

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

Blomster.

Welcoming drink - Beringer Sparkling Rosé

3 courses (starter, main course and dessert)

Wine ad libitum during dinner

Coffee with petit four

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

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

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

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

Flowers.

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