



Fall Arrangement

3 September – 26 October 2025

Price from DKK 1,495 per person incl.:

Welcome drink, 4-course menu with wine “ad libitum”, filtered water, coffee and flowers

Lunch and Dinner

Minimum 20 people in Søllerød Salen or Gårdstuen

Welcome Drink

Choose between: 1 glass of dry white wine with mûre, 1 glass of sparkling wine with elderflower, 1 glass of Cava, 1 glass of Crémant de Bourgogne, or 1 glass of champagne (extra DKK 75)

4-Course Menu

Cured salmon,
horseradish mousse, lemon confit, dill, bitter salad

Mussel bisque,
cauliflower, smoked North Sea fish, fennel

Two cuts of veal,
celeriac, fragrant pepper

”En surprise”
passion fruit, amaretto, burned meringue

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The Spring Menu including:

Filtered water, coffee, and flowers
– all other beverages are billed separately.

DKK 995 per person

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Wine

We offer three different levels of wine pairings with the menu – Wine 1, 2 and 3.

All wine pairings are served ad libitum.

See options and prices below.

Additional options

Snacks – DKK 65 per person

Sweets with coffee – DKK 65 per person

Avec – from DKK 80 per person

Custom flower arrangements – rental – DKK 40 per person

Bar – according to selection

Late-night snack – according to selection

Read more under Various Prices



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Wine Pairings and Prices:

Wine 1

This is a house-style wine pairing consisting of:
1 white wine, 1 red wine, and 1 dessert wine.

- 1 course: 2023 Sauvignon Blanc, Joseph Lieubeau, Loire
- 2 course: 2023 Sauvignon Blanc, Joseph Lieubeau, Loire
- 3 course: 2022 Barbera d'Alba, Alte Bellezza, Piemonte
- 4 course: 2019 Château du Mont, Sainte-Croix-du-Mont, Bordeaux

Fall Arrangement with Wine 1: DKK 1,495 per person

Wine 2

A step up in quality, offering:
2 different white wines, 1 red wine, and 1 dessert wine.
We strive to accommodate our guests' wine preferences and therefore offer selections within Wine 2.

- 1 course: White mineral Burgundy, Loire or German
- 2 course: White Pinot Gris from Alsace, Chardonnay or Riesling
- 3 course: Red Bordeaux, Rhône or Italian
- 4 course: 2019 Château du Mont, Sainte-Croix-du-Mont, Bordeaux

Fall Arrangement with Wine 2: DKK 1,795 per person

Wine 3

A selection that all wine lovers would be delighted to serve to their guests:
2 different white wines, 1 red wine, and 1 dessert wine.
We strive to accommodate our guests' wine preferences and therefore offer selections within Wine 3.

- 1 course: White Sancerre, Pouilly Fumé or Chablis
- 2 course: White Chardonnay from Burgundy or other country
- 3 course: Red Bordeaux, Rhône, Tuscany or Piedmont
- 4 course: Dessert wine from Sauternes or a fresh sweet German

Fall Arrangement with Wine 3: DKK 2,095 per person

We are happy to provide a customised wine proposal
based on preferences, taste, favourites, and selected price level.

If you have specific wine requests, we are happy to provide a special selection from our wine cellar,
which holds approximately 2,000 different wines.

[Follow this link to our full wine list](#)