

maven

Restaurant & vinbar

PRIVATE DINING

3 COURSE MENU 445
SALMON - QUAIL - SAVARIN

3-course menu incl. 2 glasses of wine. house wine/beer or soft drinks, still & sparkling water & coffee/tea

660 per person

3 COURSE MENU WITH WINE

WELCOME BUBBLES

1. gl. Spumante

AQUAVIT-MARINATED SALMON

Apple, crème fraîche & oyster leaves

Riesling, Schloss Saarstein, Saar, Germany

STUFFED QUAIL WITH MORELS

Salt-baked celery puree, glazed onions & thyme glaze

Dolcetto d'Alba, Aurelio Settimo, Piedmont, Italy

BLACKCURRANT

Parfait, cocoa & meringue

Quinta Santa Euphemia 20 years Tawny, Douro, Portugal

COFFEE/TEA

Still & sparkling water ad libitum

900

5 COURSE MENU WITH WINE

1 GL. CHAMPAGNE

Olives/almonds

GRILLED HERB BREAD

Grand Reserva Serrano 24 months, Gruyère & herb mayo

Collioure Blanc "Armenn", Vial Magnères, Languedoc, France

AQUAVIT-MARINATED SALMON

Apple, crème fraîche & oyster leaves

Riesling, Schloss Saarstein, Saar, Germany

BEEF TARTARE

Pickled lemon peels, buckwheat kernels, hazelnut mayo & brown butter

Bourgogne Rouge, Philippe Colin, Bourgogne, France

STUFFED QUAIL WITH MORELS

Salt-baked celery puree, glazed onions & thyme glaze

Dolcetto d'Alba, Aurelio Settimo, Piedmont, Italy

BLACKCURRANT

Parfait, cocoa & meringue

Quinta Santa Euphemia 20 years Tawny, Douro, Portugal

KAFFE/THE

Vand med og uden brus ad libitum

1250

SUPPLEMENTS

Optional: Free bar after coffee, 2 hours ad libitum (house wines/beer/water/long drinks) DKK 250 pp. The above prices are per person and must be booked by the entire party. Children's package u/12 years: lemonade, fishfillet with French fries, ice cream & 2 soft drinks DKK 350 pp

VEGETARIAN MENU

POMMES ANNA

Mushroom broth, ramson oil & salted lemon

JERUSALEM ARTICHOKEs

Brussels sprouts, new fresh garlic from Kieselgaarden & Beurre blanc

SAVARIN AU RHUM

Apricot jam & tonka bean ice cream

PESCETARIAN MENU (+50)

AQUAVIT-MARINATED SALMON

Apple, crème fraîche & oyster leaves

COD

Razor clams, romanesco, cauliflower puree & Beurre blanc

SAVARIN AU RHUM

Apricot jam & tonka bean ice cream

Det er også muligt at bestille 5 retters vegetar / pescetarmenu

TERMS AND CONDITIONS

We look forward to creating a memorable experience for you and your guests. Here's some short, clear and welcoming information to make sure everything goes smoothly.

MENU

Pre-booking is required and the menu must be the same for the entire group, however, we are happy to customize the menu for vegetarians, pescetarians and people with standard allergies, but cannot guarantee against cross-contamination. We try to accommodate special dietary needs, but have dietary restrictions beyond the most common allergies. We reserve the right to make changes to the menu.

PLANNING

Details about your menu choice and the final number of guests must be confirmed 4 days prior to arrival. If booking at short notice, please send information as soon as possible. Any reductions in guest numbers after the deadline will cost Kr 250 per person.

CANCELLATION

A party of 8 people or more can cancel freely in writing by email: maven@maven.dk until 14 days before arrival. After that, it costs 25% of the pre-booked total arrangement to cancel. If a menu has not yet been agreed, the price is Kr 250 per person. If the entire party cancels later than 4 days before arrival, 100% of the pre-booked event will be invoiced - this also applies to no-shows.

THE PRIVATE ROOMS

The room is available until 16:00 for lunch and 24:00 for evenings. It is possible to extend by appointment. Dancing, use of own speakers/soundbox/DJ/Live music and stage setup is not possible.

We look forward to welcoming you and your guests for a fantastic celebration!