

GROUP MENU

7. th October - 16. th November

***For groups of 8+ persons you must choose the same dishes
for all the guests**

3 course menu 395 - 4 course menu 450 - 5 course menu 495

(*Except vegetarians, vegans or other diet terms as gluten- or lactose free menus for a supplement of kr 20 pp)
The price includes bread, butter & purified water - still & sparkling

Please choose from the menu below

WELCOME

SPUMANTE <i>Veneto, Italy</i> 75	BARON ALBERT 90 <i>Champagne, France</i>	SNACK <i>Root chips/almonds</i>	25
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STARTERS

CURED COD <i>Ponzu dressing - tarragon oil - kohlrabi crudité</i>	BEEF TARTARE 'GRAMBOGAARD' <i>Beetroot - lamb heart - mushroom</i>	VEGAN CRÈME PALESTINE <i>Jerusalem artichokes - chive oil - chervil</i>
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MAINS

GRILLED BLACK IBERICAN PIG <i>Walnuts a la crème - celery purée - Tuscan Kale</i>	BARBECUE VEAL SHORT RIBS 'GRAMBOGAARD' <i>Broccolini - sunflower seed purée - Aromatic sauce</i>
FRIED POLLACK (+ 30) <i>Smoked trout roe - baked jerusalem artichokes - Beurre Blanc</i>	VEGAN PUMPKIN PIE (+20) <i>Hokkaido purée - roasted pumpkin seeds - pumpkins</i>

CHEESE & DESSERTS

DANISH CHESSE 'RØDE KRISTIAN' <i>Sunflower seed purée - lingonberries - grilled bread</i>	RUM BRAISED PINEAPPLE <i>Grilled pineapple - brown sugar sauce - vanilla ice cream</i>
APPLE <i>Caramelized apple porridge - cinnamon ice cream - vanilla cream</i>	VEGAN APPLE <i>Caramelized apple porridge - apple sorbet - vanilla sauce</i>

BEVERAGES

We kindly ask you to pre-order wine for groups of 8+ persons

WINE PAIRING <i>(3, 4 or 5 glasses)</i>	COFFEE, TEA & CHOCOLATES (3 PCS) 80 <i>Avec + 90</i>
WINE PAIRING - BOTTLE 450	OPEN BAR (2 hours - after dinner) 250 <i>House wine, beers, softdrinks & long drinks (Must be pre-ordered for the entire group)</i>
HOUSE WINE GLAS/BOTTLE <i>Please find our wine list on our web site</i>	75/300

KIDS MENU



Fish filet with pommes frites & ice cream for dessert - water & optional softdrink 250,-

ARRIVAL TIME

We kindly ask our guests to comply with the agreed arrival time.

PAYMENT

The final bill is settled on the day. In case of an agreement on invoicing - an invoice fee of 50 kr is charged. CVR number or EAN number must be submitted via email no later than 4 days before arrival. Credit card fee: Commercial cards issued within or outside of EU/EEA and private cards issued outside EU/EEA will be charged a fee. All transactions on American Express cards are surcharged.

DEPOSIT

Private groups must pay a reservation fee of kr. 2.500,- to guarantee the reservation. The reservation fee will not be refunded if you cancel the booking, but it will be refunded on your final invoice.

CANCELLATION POLICY

A group of 8 persons or more is free to cancel until 14 days before arrival, (just be aware of the deposit as mentioned above) Until 4 days before arrival the costs is 25% of the menu price pp. Final number of guests as well as menu choice, wine etc. must be made by email no later than 4 days before arrival. You will then be billed to the final number of guests you have informed. This also applies to cancellation or reduction of the number of guests or no-show.

WEDDING CAKE

We offer wedding cakes from the famous 'La Glace'. La Glace gladly offers a private conversation in the patisserie on Skoubogade in Copenhagen, about any requests on color, decorations and design. Also, it will be possible to taste the desired cake. Please contact 'La Glace' per email on conditori@laglace.dk to schedule an appointment. Wedding cake starts from kr 2.300 & includes VAT, delivery & service charge to Restaurant Maven.

PRIVATE DINING

Maven has 2 beautiful private rooms at 1st floor.

Mindestuen: 21-50 guests.

Logestuen: 8-20 guests

Day meetings: 5-30 guests