

- EVENT MENU
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- BUFFET
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- SERVICE



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# EVENT AND BANQUET MENUS 2022



## DEAR GUEST

These event and banquet menus are meant as inspiration. Therefore, please contact us if you have something special in mind regarding the menu for your event. Naturally, we would be happy to tailor a menu to suit your requirements.

These event and banquet menus at Hotel Hans Egede are always prepared by the Restaurant Sarfalik kitchen team. Our talented head chef and his team make a particular point of providing delicious food of high quality for parties and events.

As we strive to use only fresh produce of the season, please allow for seasonal availability and quality.

Naturally, the prices stated in this material include rental of our beautiful function rooms.

The menu is to be agreed on no later than one week before your event.

*Best regards*

**HOTEL HANS EGEDE**

# EVENT AND BANQUET MENU

The menus are based on events with 15-300 people.

All menus may be ordered with 2, 3 or 4 courses.

We offer a 10% discount on the food for parties of more than 100 people.

## STARTERS

**Creamy cauliflower soup seasoned with truffle**

Fried scallops, cauliflower crudité, dill and rye crumble

**Fresh lumpfish roe (seasonal)**

Soured cream, onion confit, lemon, dill and butter-fried brioche

**Fish and shellfish terrine**

Capers/lemon dressing, pickled mustard seeds, asparagus, herb salad and root vegetable crisps

**Citrus-salted Greenland halibut**

Soy emulsion, seaweed salad, pickled mushrooms and sesame crisp

**Tartare of lightly smoked musk ox**

Gravad egg yolk, capers purée, red onion, cress and roasted hazelnuts



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## MAIN COURSES

### Redfish stuffed with dill

Cauliflower purée, sautéed fennel, shrimps, champagne sauce and boiled potatoes

### BBQ-fried fillet of beef or ribeye

Garlic-roasted corn cream, baked root vegetables, BBQ sauce and Pommes Rissolées

### Chomp of lamb

Hay-smoked cabbage, ragout of beans, parsley, lamb sauce and thyme-roasted potatoes

### Sunday roast of musk ox

Mushroom/bacon sauté, Haricots Verts, gravy and potato purée

### Thyme and juniper-barded reindeer\* (when in season)

Fried mushrooms, salt-baked celery, caramelized carrot purée, game sauce and Pommes Anna

\*when choosing reindeer, an extra charge of DKK 45,- per person is added to the price



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## DESSERTS

### Coffee cheesecake

Vanilla-baked blackberries and brownie crumble

### Lemon cream

Marinated raspberries, roasted white chocolate parfait and almonds

### Gateau Marcel

Orange compot, mint and caramelised nuts

### Ice cream dessert

3 types of ice cream, marinated berries, whipped cream and meringue

### Cheese platter

Crispy and soft accompaniments

**2 COURSES DKK 355,- PER PERSON**

**3 COURSES DKK 475,- PER PERSON**

**4 COURSES DKK 555,- PER PERSON**

# TRADITIONAL DANISH DISHES

## STARTERS

Prawn cocktail

Patty shells

Chicken, asparagus

## MAIN COURSES

Roast pork

With red cabbage, caramelised potatoes and gravy

Steamed cod

Mustard sauce, bacon, eggs, parsley and boiled potatoes

Sunday beef pot roast

Haricots Verts, roasted onions, boiled potatoes, gravy, sour and sweet accompaniments

## DESSERTS

Lemon mousse

Whipped cream

Traditional Danish apple crumble

Macaroon crumbs and cream

**2 COURSES DKK 335,- PER PERSON**

**3 COURSES DKK 395,- PER PERSON**

# LOCAL BUFFET

## COLD

Shellfish salad  
Marinated whale with soy, sesame and melon  
Marinated scallops  
Smoked Greenland halibut with pickled red onions  
Matak and dried fish with soy and Aromat  
Greenlandic cold cuts  
Cabbage salad seasoned with crowberries

## HOT

Fish and shellfish stew  
Slow-baked haunch of musk ox  
Seasoned and fried leg of reindeer  
Local lamb from Narsaq, South Greenland  
Potatoe Gratin, fried root vegetables, baked cauliflower and game sauce

## DESSERT

Apple crumble seasoned with angelica  
Greenlandic cake  
Cheesecake seasoned with Greenlandic coffee and served with marinated crowberries  
Cheese platter  
Fruit platter  
2 kinds of bread and butter

**DKK 535,- PER PERSON - MINIMUM 20 PEOPLE**

# RUSTIC BUFFET

## COLD

Egg and shrimps with mayo  
Fish and shellfish terrine with a capers cream  
Smoked salmon with apple salad  
Roast beef with horseradish  
Marinated green beans  
Cucumber salad, sun-dried tomatoes and olives

## HOT

Cauliflower soup with fried bacon  
Lemon-baked cod  
Roasted fillet of beef  
Thyme-fried racks of lamb  
Roasted potatoes, garlic-fried corn, baked tomatoes with a red wine sauce

## DESSERT

Yoghurt Panna Cotta, apple custard and a nut crisp  
Mazarin cake with marinated berries  
Cheese platter  
Fruit platter  
Bread and butter

**DKK 475,- PER PERSON - MIN. 20 PEOPLE**

## CHILDREN

Aged 0-2 – free of charge  
Aged 3-11 – half price  
Or choose from our special children's menu  
– applies to all menus



# BRUNCH

## BEVERAGES

Coffee and tea

Juice, smoothies, milk, lactose-free milk

## COLD

Nutella, honey, jam and butter

Curdled milk, yoghurt with berries, nuts, muesli and cereal

Cold cuts, smoked Greenland halibut, shrimps,

Cucumber, tomatoes, fruit salad, fruit platter

Cheese spread, hard cheese, cheese buffet

## HOT

Soft-boiled eggs, scrambled eggs, bacon, cocktail sausages, warm Danish liver paté

Baked beans, baked tomatoes, baked corn on the cob

Fried potatoes, BBQ porterhouse steak, American pancakes

## BREAD

Rye bread, freshly baked loaf of bread, breakfast rolls, crispbread

## SWEET

Danish pastries with cream custard or jam, croissants, Danish cinnamon rolls, chocolate mousse

Vanilla Panna Cotta with berries

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**DKK 265,- PER PERSON - MIN. 50 PEOPLE (4 HOURS)**



## FOR SPECIAL EVENTS AND OCCASIONS

### WEDDING MENU

Tailored to the wishes of the bride and groom to be.

Min. 20 people

### MUSIC

DKK 1,500,- PER HOUR

(our Skyline musician)

# LATE NIGHT SNACK

MIN. 20 PEOPLE

Hot dogs with all the trimmings

DKK. 75,-

Creamy mushroom soup with baguettes

DKK. 65,-

"Biksemad" (Danish hash) with fried eggs and pickled beetroots

DKK. 95,-

Buffet with cheese and cold cuts

DKK 110,-

# CAKE & COFFEE

## Cake & Coffee

Coffee & tea, ½ Danish roll, sweet cinnamon-flavoured pretzel, cake slices, Danish sandwich cake, cookies etc.

**DKK 165,- PER PERSON - MIN. 20 PEOPLE**

## Cake & Coffee including hot dishes

Coffee & tea, ½ Danish roll, sweet cinnamon-flavoured pretzel, cake slices, Danish sandwich cake, cookies etc.

HHE's fish and shellfish stew, roasts of lamb and reindeer.

Served with potatoe gratin, sauce, various kinds of salad, bread and butter

**DKK 345,- PER PERSON - MIN. 20 PEOPLE**

## Coffee & Petit Fours

**DKK 44,- PER PERSON**

Please note that our Cake & Coffee with hot dishes does not constitute a main course

- The buffet cannot keep for longer than 3 hours and is only served between 1 and 5 pm.
- The anticipated number of guests and a list of their names should be submitted to HHE 3 days ahead of the event

# HHE'S MINGLING MENU

**Compose your very own mingling menu for standing dinner event**

## Assortment of hors d'oeuvres

Lumpfish roe, blinis, soured cream and red onion

Shellfish salad, crispy bread and dill

Smoked scallops, apple and cress

Marinated whale, soy and sesame

Gravlax with herbs, mustard and malt

Green pea cream, truffle and fennel

Cured, marinated and blackened fillet of beef, pickled mushrooms

Smoked reindeer, tomato and parsley

Marinated musk ox, pickled red onions

Lamb tartare, tempered egg yolk and capers

Cheese of the day, apple compote and crispy accompaniments

Milk chocolate custard, candied nuts

Mazarin cake, raspberries

The menu may be ordered as individually arranged pieces of hors d'oeuvres or as a buffet.

**DKK 38,- PER PIECE WHEN ORDERING MINIMUM 100 PIECES**

**DKK 195,- PER PERSON WHEN ORDERING  
6 PIECES OF UNSPECIFIED HORS D'OEUVRES FOR MINIMUM 20 PEOPLE**

**DKK 395,- PER PERSON WHEN ORDERING  
A BUFFET OF 6 UNSPECIFIED HORS D'OEUVRES FOR MINIMUM 20 PEOPLE**

# WINE LIST

## PER GLASS

Aperol Spritz (Aperol, soda, asti)	DKK. 75,-
Edelweiss (Elderflower, white wine)	DKK. 75,-
Søbogaard (Elderflower soda) - organic	DKK. 25,-

## WELCOMING DRINKS – PER BOTTLE

Cremant d'Alsace, Calixte	DKK. 387,-
Champagne, André Clout, Rose	DKK. 657,-

## WHITE WINE

Trimbach, Alsace, Riesling	DKK. 495,-
Billaud-Simon, Montée de Terre premier Cru, Chablis	DKK. 765,-
Comte Lafond, Sancerre, Loire	DKK. 660,-
Palazzo Mio Grillo Bianco, organic, Puglia	DKK. 335,-
Non-alcoholic	DKK. 100,-

## RED WINE

Domaine des Beaumont, Morey St. Denis, Bourgogne	DKK. 711,-
Chateau La Commanderie, Lalande de Pomerol	DKK. 598,-
Les Hautes Brusquieres, Chateauneuf du Pape, Rhone	DKK. 695,-
Luigi Righetti, Amarone delle Valpolicella, Veneto	DKK. 680,-
Alta Vista, Malbec Premium, Argentina	DKK. 515,-
Palazzo Mio Rosso, Puglia	DKK. 355,-
Non-alcoholic	DKK. 100,-

## DESSERT WINE

Ruby eller White Port	DKK. 698,-
Muscat de Beaumes de Venise	DKK. 531,-
Tokaji Late Harvest. Ungarn, 1/2 btl.	DKK. 481,-

*This is only a small selection from our wine list. If you have other requests, we are always happy to provide alternative suggestions.*



## BEVERAGES

### Soft drinks/Beer

Soft drinks	DKK. 30,-
Lager (bottle)	DKK. 53,-

### Coffee/Tea

Drip coffee/tea	DKK. 30,-
Irish coffee	DKK. 65,-

### Cognac/Liqueurs

Baileys Irish Cream	DKK. 50,-
Drambuie	DKK. 50,-
Disaronno Amaretto	DKK. 50,-
Grand Marnier	DKK. 50,-
Renault Carte Noir	DKK. 50,-
Martell Gordon Bleu	DKK. 85,-

### Spirits

Gordon's Gin	DKK. 50,-
Bacardi Silver	DKK. 50,-
Smirnoff Vodka	DKK. 50,-
Ballantine's Whisky	DKK. 50,-



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## CHEF AND WAIT SERVICES

We are happy to offer the services of our chefs and waiting staff at other locations than our own.

**DKK 450 PER STARTED HOURS  
FOR EACH CHEF OR WAITER.**

### **CATERING SERVICE:**

For warming boxes, we require advance payment of a deposit of DKK 200 per box.  
The amount is refunded when the boxes are returned.

**DELIVERY DKK 500,-**

We hope that the above has excited your interest.

Naturally, we are at your disposal if you have any questions.

### **KONTAKT**

Hotel Hans Egede

Tel. 34 80 00

E-mail: [Restaurant@HHE.gl](mailto:Restaurant@HHE.gl)