



EVENT AND BANQUET MENUS



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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

2023

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 Jerusalem artichoke soup

Jerusalem artichoke chips, roasted scallop and green oil.

Lumpfish roe

Fatty sour cream, chopped red onion, lemon and toast.

Ash-rimmed cod

Sour cream separated with dill oil, dill mayonnaise, frissé, and crispy rye.

Chicken ballotine

Herb mayonnaise, sun-dried tomato, salad of herbs and crispy.

Musk terrine

Pickled cauliflower, dijonnaise, roasted hazelnut and roasted rye.

Greenlandic tapas (supplement DKK 50.- per couv.)

Shrimp, snow crab, scallop, dried amasets, smoked lamb, dried reindeer, musk ox sausage.

Aioli, chili mayonnaise, herbal mayonnaise, pickled onion and crispy.



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MAIN COURSES

Fish of the season

-fried on bread, toasted fennel and artichoke, asparagus potato, and Sauce Mousseline

Seasoned lamb

Roasted cauliflower timbale, herb baked tomato, pommes fondant, and port wine sauce.

Boeuf of Ox

Onion Pie, Salt-Baked Celery, Broccolini, Sauce Diana and Roasted Potato

Red wine marinated braised musk

Mashed potatoes, thyme-baked scallions, and red wine sauce

Juniper roasted reindeer

Jerusalem artichoke puree, pea Francaise, roasted potato and venison sauce fitted with blue cheese.

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



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DESSERTS

Vanilla mousse

Stuffed with strawberry coulis, strawberry sauce, crispy and crunch

Rocky Road brownie

Peanut crokant, caramel, peanut parfait, marshmallow, and raspberry gel

Tarte Tatin

Caramelized apple, puff pastry, and vanilla parfait

Crème Brûlée

Flavored angelica, marinated dark berries and raspberry sorbet

Cheese plate

Crispy and soft

2 COURSES DKK 375.- PER PERSON

3 COURSES DKK 495.- PER PERSON

4 COURSES DKK 575.- PER PERSON

TRADITIONAL DANISH DISHES

STARTERS

Prawn cocktail

Chickens in asparagus

Homemade puff pastry peel, salad of tomato, parsley, and cucumber

MAIN COURSES

Roast pork

Brown and white potatoes, red cabbage, and gravy

Old fashioned roast beef

Haricots Verts, pearl onions, white potatoes, gravy and sweet and sour

Steamed cod

Boiled eggs, parsley, capers, fried bacon, pickled beetroot, horseradish, white potatoes, and mustard sauce

DESSERTS

Apple, strawberry, and rhubarb trifle

Macaroon and cream

Ice cream cake

Coffee, port, and vanilla parfait. Whipped cream and marinated dark berries.

2 COURSES DKK 355.- PER PERSON

3 COURSES DKK 425.- 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 540.- 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 480.- 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

DKK 270.- PER PERSON - MIN. 40 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. 78.-

Creamy mushroom soup with baguettes

DKK. 67.-

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

DKK. 97.-

Buffet with cheese and cold cuts

DKK 115.-

CAKE & COFFEE

Cake & Coffee

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

DKK 168.- 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 348.- PER PERSON - MIN. 20 PEOPLE

Coffee & Petit Fours

DKK 48.- 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 39.- PER PIECE WHEN ORDERING MINIMUM 100 PIECES

DKK 198.- 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

WELCOMING DRINKS – 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. 390.-
Champagne, André Clout, Rose	DKK. 715.-

WHITE WINE

Trimbach, Alsace, Riesling	DKK. 504.-
Billaud-Simon, Montée de Terre premier Cru, Chablis	DKK. 864.-
Comte Lafond, Sancerre, Loire	DKK. 679.-
Palazzo Mio Grillo Bianco, organic, Puglia	DKK. 335.-
Non-alcoholic	DKK. 100.-

RED WINE

Domaine des Beaumont, Morey St. Denis, Bourgogne	DKK. 882.-
Chateau La Commanderie, Lalande de Pomerol	DKK. 667.-
Les Hautes Brusquieres, Chateauneuf du Pape, Rhone	DKK. 751.-
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. 85.-

Cognac/Liqueurs

Baileys Irish Cream	DKK. 53.-
Drambuie	DKK. 53.-
Hennessy VS	DKK. 53.-
Hennessy VSOP	DKK. 68.-

Spirits

City of London Gin	DKK. 53.-
Plantation 3 Starts Rum	DKK. 53.-
Smirnoff Vodka	DKK. 53.-
Ballantine's Whisky	DKK. 53.-



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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 460 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

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