



EVENT & BANQUET MENUS

EVENT MENU | BRUNCH | BUFFET
LATE-NIGHT SNACK | WINE LIST | SERVICE

EVENT & BANQUET MENU

Minimum 20 guests. Dishes may change depending on season and availability.
Half price for children under 12.

STARTERS

BISQUE

Seasonal fish and shellfish bisque, ballotine and herbs

LUMPFISH ROE

Lumpfish roe, cultured cream, red onion and lemon

SCALLOP

Smoked scallop, cauliflower, capers and dill

HALIBUT

Cured halibut, seaweed salad, mushrooms and soy sauce

MUSK OX

Musk ox terrine, tomato chutney, mustard and rye

MAIN COURSES

FISH

Baked seasonal fish, beets, mustard sauce and parsley

LAMB

Roast lamb, mushroom risotto, spring onions and vinaigrette

REINDEER*

Roast reindeer, glazed vegetables, pommes Anna and game sauce

BEEF

Whole-roasted beef tenderloin, pommes Anna, French-style peas
and pepper béarnaise

MUSK OX*

Roast musk ox, grilled cabbage, carrot and berry sauce

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Minimum 20 guests. Dishes may change depending on season and availability.
Half price for children under 12.

DESSERTS

CHOCOLATE

White chocolate mousse, liquorice ice cream and raspberries

PEAR

Poached pear, vanilla ice cream and chocolate

GANACHE

Dark chocolate ganache, nut brittle and orange curd

TART

Berry tart, citrus sorbet and thyme cream

CREAM

Set cream pudding, apple, crumble and caramel sauce

2 COURSES DKK. 430.- PER PERSON.

3 COURSES DKK. 530.- PER PERSON.

4 COURSES DKK. 595.- PER PERSON.

*Supplement: DKK 35 per person.

JUST LIKE MOTHER USED TO MAKE

STARTERS

HALIBUT

(Quaq) halibut carpaccio, lime salsa, beetroot gel and rye bread crumble

WHALE AND SHRIMP

Mattak (whale skin and blubber) and shrimp tartlets

MAIN COURSES

MINKE WHALE

Whale steak, soft-fried onions, gravy, pickles and potatoes

LAMB

Lamb soup, mustard and pickles

SEAL

Seal suaasat (traditional Greenlandic soup), mustard, onions and pickled cucumber

DESSERTS

TRIFLE

Apple and crowberries, vanilla custard and breadcrumbs

PALAANNGUIT

Greenlandic doughnuts, jam and icing sugar

2 COURSES DKK. 430.- PER PERSON.

3 COURSES DKK. 530.- PER PERSON.

LOCAL BUFFET

COLD DISHES

Shellfish salad
Marinated whale with soy sauce, sesame and melon
Marinated scallops
Smoked halibut with pickled red onion
Mattak and dried fish with soy sauce and Aromat seasoning
A selection of Greenlandic charcuterie
Mixed green salad

HOT DISHES

Fish and shellfish stew
Musk ox ragout
Spice-roasted leg of reindeer
Lamb from Narsaq
Creamy potato gratin, roasted root vegetables, corn and game jus

DESSERTS

Danish apple dessert flavoured with angelica
Greenlandic cake
Cheesecake flavoured with Greenlandic coffee,
served with marinated crowberries
Cheese platter
Fruit platter
Two types of bread and butter

DKK. 555.- PER PERSON.

- Minimum 20 guests.

BRUNCH

DRINKS

Coffee and tea

Juice, smoothie, milk and lactose-free milk

COLD DISHES

Breakfast cereals and butter

Nutella, honey and jam

Ymer (cultured milk), yoghurt with berries, nuts and muesli

Cold cuts, cured and smoked salmon, smoked halibut and prawns

Cucumber, tomato, fruit salad and fruit platter

Cream cheese, sliced cheese and a cheese selection

HOT DISHES

Soft-boiled eggs, scrambled eggs and bacon

Cocktail sausages and warm liver pâté

Baked beans, baked tomatoes and baked corn on the cob

Roasted potatoes and BBQ beef rump

American pancakes

BREAD

Rye bread, white bread, bread rolls and crispbread

SWEET TREATS

Danish pastries, croissants and cinnamon rolls

Chocolate mousse

Vanilla panna cotta with berries

DKK. 280.- PER PERSON.

**- Minimum 40 guests.
(3 hours)**

LATE-NIGHT SNACK

- Minimum 20 guests.

Hot dogs with all the trimmings

DKK. 80.-

Three kinds of bruschetta

DKK. 95.-

Suaasat

DKK. 155.-

Greenlandic charcuterie

DKK. 185.-

CAKE & COFFEE

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Coffee and tea, half a bread roll, cinnamon kringle, sliced cake, layer cake, biscuits and more.

DKK. 175.- PER PERSON.

- Minimum 20 guests.

CAKE & COFFEE WITH HOT FOOD

Coffee and tea, half a bread roll, cinnamon kringle, sliced cake, layer cake, biscuits and more.

HHE's fish and shellfish stew, roast lamb and roast reindeer, served with creamy potato gratin, sauce, salads, bread and butter.

DKK. 355.- PER PERSON.

- Minimum 20 guests.

HHE'S MINGLING MENU

Lumpfish roe, blinis, cultured cream and red onion - seasonal availability only

Shellfish salad, crisp bread and dill

Smoked scallop, apple and cress

Marinated whale, soy sauce and sesame - seasonal availability only

Herb-cured salmon, mustard and malt

Green pea cream, truffle and fennel

Cured, charred beef fillet and pickled mushrooms

Smoked reindeer, tomato and parsley

Marinated musk ox and pickled red onion

Lamb tartare, gently warmed egg yolk and capers

Cheese of the day, apple compote and a crisp accompaniment

Milk chocolate cream and candied nuts

Greenlandic cake, angelica and crème fraîche

The menu can be ordered as individually plated bites
or as a buffet served on platters.

DKK. 45.- PER PIECE

- Minimum order 3 pieces.

DKK. 198.- PER PERSON WHEN CHOOSING

6 assorted bites, selection unspecified,
minimum 20 guests.

DKK. 395.- PER PERSON WHEN CHOOSING

6 assorted buffet dishes, selection unspecified,
minimum 20 guests.

WINE LIST

WELCOME DRINKS - PER GLASS

Edelweiss: white wine and elderflower syrup	75
Bramble: gin, blackberry syrup and sparkling water	85
Passion Spritz: passion fruit syrup, Aperol and sparkling wine	85

WELCOME DRINKS - PER BOTTLE

Alcohol-free sparkling wine	175
France, Alsace, Calixte, Crémant d'Alsace	390
France, Champagne, Bernard Remy, Allemant, Carte Blanche	695

WHITE WINE

Alcohol-free white wine	120
Italy, Puglia, Palazzo Mio Grillo	355
France, Alsace, Ribeauvillé, Trimbach, Riesling	525
France, Loire, Sancerre, Comte Lafond, Domaine Ladoucette, Sauvignon Blanc	675
France, Burgundy, Chablis, Pascal Bouchard, Chardonnay	695
USA, California, Napa Valley, Freemark Abbey, Chardonnay	795

WINE LIST

RED WINE

Alcohol-free	120
Italy, Puglia, Palazzo Mio Rosse	355
France, Bordeaux, Pomerol La Commanderie, Merlot	630
France, Burgundy, Bourgogne Rouge Faiveley, Pinot Noir	650
Italy, Piedmont, Langhe, Barolo Paolo Scavino, Nebbiolo	830
Spain, Ribera del Duero Hacienda Monasterio, Tempranillo	895

DESSERT WINE

France, Languedoc, Château Lauriga, Rivesaltes, Ambré Hors d'Âge 1/2	295
Hungary, Tokaj, Oremus, Late Harvest Tokaji 1/2	485
Austria, Kremstal, Weingut Nigl, Grüner Veltliner Beerenauslese 1/2	580

This is just a small selection of our wines. If you have other preferences, we would be happy to suggest alternatives.

BEVERAGES

SOFT DRINKS AND BEER

Canned soft drink	40
Søbogaard fruit drink	40
Canned beer	60

COFFEE AND TEA

Filter coffee or tea	35
Coffee or tea with a petit four	80
Irish coffee	85

COGNAC AND LIQUEURS

Baileys Irish Cream	55
Cointreau	55
Hennessy V.S	55

SPIRITS

House spirits, 2 cl.	55
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CHEFS AND WAITING STAFF

**We are happy to provide chefs and waiting staff
for events held off-site.**

DKK. 475.- PER COMMENCED HOUR

For each chef or waiter.

TRANSPORTABLE DINING:

A deposit of DKK 500 per insulated food box is payable and
refunded when the box is returned.

TRANSPORT DKK. 500,-

We hope our offerings are of interest to you.
Please contact us if you have any further questions.

CONTACT

Hotel Hans Egede

Tel. 34 80 00

E-mail: Conference@HHE.gl

CANCELLATION POLICY

Cancellations, reductions, or significant changes must always be made in writing to be valid.

LARGE GROUPS (100+ PEOPLE):

May cancel free of charge up to 6 weeks before the event.

LARGER GROUPS (TYPICALLY 12+ PEOPLE):

May cancel or reduce their booking free of charge up to 2–4 weeks before the event.

SMALLER GROUPS (FEWER THAN 12 PEOPLE):

May cancel free of charge up to 2 weeks before the event.

**THE DEPOSIT/CANCELLATION FEE
IS NON-REFUNDABLE IN THE EVENT OF CANCELLATION.**

FEES FOR LATE CANCELLATIONS OR REDUCTIONS:

Between 4 and 6 weeks before the event:

40% of the total price.

Between 2 and 4 weeks before the event:

75% of the total price

Less than 1–2 weeks before the event / close to the event date:

Up to 100% of the price of the cancelled services.



HOTEL HANS EGEDE

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