D'ANGLETERRE
COPENHAGEN
EST. 1755

BANQUETS & EVENTS

2017

FOR MORE THAN 260 YEARS THE D'ANGLETERRE HAS HOSTED AN ARRAY OF HISTORICAL EVENTS; FROM OFFICIAL GALAS, WEDDINGS, DIPLOMATIC RECEPTIONS AND ROYAL BANQUETS. THE NEWLY RENOVATED MEETINGS AND EVENTS FACILITIES AT THE HOTEL, OFFER THE ULTIMATE CONDITIONS FOR TAILOR MADE BUSINESS MEETINGS, CONFERENCES, PRODUCT LAUNCHES, PRIVATE FUNCTIONS AND DREAM WEDDINGS.

THE HISTORIC PALM COURT AND BALLROOM LOUIS XVI ARE STILL SOME OF THE MOST SOUGHT AFTER EVENTS AND CONFERENCE VENUES IN COPENHAGEN. ALL OUR MEETING AND CONFERENCE ROOMS FEATURE STATE OF THE ART AV EQUIPMENT INSTALLED IN 2013 AND OFFER FREE WI-FI.

OUR DEDICATED EVENT TEAM WILL CUSTOMISE ANY EVENT TO CATER FOR SPECIFIC NEEDS, ENSURING AN EXPERIENCE THAT MATCHES HIGH EXPECTATIONS AND CREATES LONG LASTING MEMORIES.

PALM COURT
THE RICH HISTORY OF THE PALM COURT TELLS A STORY OF PROMINENT GUESTS AND HISTORICAL EVENTS. THE INTERIOR DESIGN OF THE PALM COURT FEATURES THE LARGEST GLASS MOSAIC ROOF IN EUROPE AND WAS CREATED BY THE ITALIAN GLASS ARTIST ALBANO POLI.

LOUIS XVI
PLENTY OF STATELY DINNERS AND EVENTS FOR DIGNITARIES, DIPLOMATS AND ARTIST HAVE BEEN HELD IN LOUIS XVI.

GALLERY
THE MULTI-FUNCTIONAL GALLERY WITH ITS DELIGHTFUL, ORIGINAL CEILING AND THE VENETIAN CHANDELIERS IS IDEAL FOR DINNERS, CONFERENCES AND UNIQUE EVENTS.

EMPIRE
THIS INTIMATE MEETING ROOM INTERCONNECTS WITH SALON IV AND SALON III FOR A UNIQUE AND PRIVATE SETTING FOR AN EVENT.

SALONS I, II, III & IV
THESE ROOMS ARE IDEAL FOR SMALLER MEETINGS AND PRIVATE DINNERS. SALON I AND II AS WELL AS SALON III AND IV INTERCONNECT.

FOR FURTHER INFORMATION, PLEASE CONTACT THE EVENT TEAM AT D'ANGLETERRE
VIA PHONE: +45 7879 5196 OR E-MAIL: EVENT@DANGLETERRE.COM

D'ANGLETERRE
COPENHAGEN
EST. 1755

DINNER MENU 1

APERITIF

A GLASS OF CAVA, AUGUSTI TORELLO, MATA RESERVA
SALTED SNACKS

MENU

HAY SMOKED SALMON
CARROT - SEA BUCKTHORN - ROE - BUTTERMILK SAUCE
2013 MACON, JOSEPH DROUHIN

MUSHROOM BOUILLON
CONFIT EGG YOLK - CHIVES OIL - PICKLED TAPIOCA
2013 MACON, JOSEPH DROUHIN

BEEF TENDERLOIN
SWEETBREAD - JERUSALEM ARTICHOKE -TRUFFLE -VEAL GLACE
''SERVED WITH CRUSHED POTATOES WITH POTATO FOAM''
2014 COTES DU RHONE, DOMAINE SAINT GAYAN

NUT MAZARIN
MILK ICE-CREAM - MERINGUE -VANILLA FLAKES
2006 BANYULS, CAVE DE L`ABBÉ ROUS

MOCCA & AVEC
CHOCOLATE SPECIALTIES

D'ANGLETERRE SELECTION OF FLOWER DECORATIONS
D'ANGLETERRE MENUS

1.650 DKK PER PERSON

THE WINES ARE SUBJECT TO SOLD OUT VINTAGES

D'ANGLETERRE
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DINNER MENU 2

APERITIF

A GLASS OF CHAMPAGNE, POL ROGER NV. BRUT
CHEFS CHOICE SELECTION OF THREE TASTINGS

MENU

NORWEGIAN LOBSTER
ALMONDS - DAIKON - APPLES
2015 CHABLIS, DOMAINE CHRISTIAN MOREAU

COD
SWEDISH CAVIAR - CABBAGE - PICKLED ELDERFLOWER SAUCE
2015 SANCERRE, DOMAINE VACHERON

VEAL TENDERLOIN
BURRATA - PANKO - PICKLED PEARL ONIONS - VEAL GLACE
2009 BRUNELLO DI MONTALCINO, ALTESINO

COMTÉ
TRUFFLE - BALSAMICO - FRIED FRUITBREAD
2013 COUDOULET DE BEAUCASTEL

LEMON TART
MARENGUE - LEMON VERBENA POWDER - LONG PEBBER ICECREAM
2010 CASTELNAU DE SUDUIRAUT

MOCCA & AVEC
CHOCOLATE SPECIALTIES

MIDNIGHT SNACK

SELECTION OF DANISH AND INTERNATIONAL
CHARCUTERIE- PÂTÉS - PICKLES - SOURDOUGH BREAD

D'ANGLETERRE SELECTION OF FLOWER DECORATIONS
D'ANGLETERRE MENUS

2.500 DKK PER PERSON

THE WINES ARE SUBJECT TO SOLD OUT VINTAGES

D'ANGLETERRE
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BUFFETS

DANISH LUNCH BUFFET
(MINIMUM 25 COVERS – ROOM RENTAL NOT INCLUDED)

FRIED HERRING - MUSTARD - HERBS
WHITE HERRING - ONION - CAPERS
CURRY HERRING - ONION - CAPERS
SMOKED HALIBUT - RADISHES - CRESS
FRIED PLAICE - REMOULADE - LEMON
PATTY SHELLS - CHICKEN IN ASPARAGUS SAUCE
CURED SALMON WITH MUSTARD SAUCE
CHICKEN EGGS - CAPERS MAYONNAISE
SEASONED ROLLED MEAT - ONION - ASPIC
LIVER PATÈ - BACON - MUSHROOMS
FILLET OF BEEF - ONION
GRILLED CHICKEN - CUCUMBER SALAD
CHEESE - COMPOTE
FRUIT SALAD
CAKE FROM OUR OWN CONFECTIONER

525 DKK PER PERSON

D'ANGLETERRE DINNER BUFFET
(MINIMUM 25 COVERS – ROOM RENTAL NOT INCLUDED)

SMOKED SALMON - SALTED CUCUMBER - SOUR CREAM
FRIED SCALLOPS - FENNEL SALAD
HAND PEELED PRAWNS - AVOCADO - DILL
CAESAR SALAD
BEEF CARPACCIO - PARMESAN - TRUFFLE
FILLET OF VEAL - PEARL BARLEY RISOTTO
LAMB RUMP - POTATOES - LEAK ASH - PARSLEY
CHEESE - COMPOTE
APPLE TRIFLE - RYE BREAD - BAKED CRISPY CHOCOLATE
CRISP PRALINE CAKE - BRAISED PINEAPPLE

650 DKK PER PERSON

D'ANGLETERRE
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FISH & SHELLFISH BUFFET

(MINIMUM 25 COVERS – ROOM RENTAL NOT INCLUDED)

LOBSTER - SEA BUCKTHORN - SALAD
TUNA - BROWN BUTTER - GRAPEFRUIT
SALTED SALMON - SPINACH - TARRAGON - ROE
SCALLOPS - FENNEL - HERB OIL
BAKED COD - CAULIFLOWER - BROWN BEECH MUSHROOM
MUSSELS - POTATOES - ELDERFLOWER
CHEESE - ROSEHIP CHUTNEY
WHITE CHOCOLATE PANNA COTTA
LEMON MOUSSE
''NAPOLEON HAT''
MANGO & SOURED WHOLE MILK

750 DKK PER PERSON

D'ANGLETERRE CHAMPAGNE BRUNCH

(MINIMUM 25 COVERS – ROOM RENTAL NOT INCLUDED)

FRESHLY BAKED ASSORTED ROLLS AND CROISSANTS
ORGANIC YOGHURT - CRUNCHY HOMEMADE MUESLI
SCRAMBLED EGGS - BACON - SAUSAGES
AMERICAN PANCAKES - CINNAMON- MAPLE SYRUP
MUSSELS - CREAM - ONION - HORSERADISH
POTATOES - SMOKED FRESH CHEESE - RADISHES
LOBSTER BISQUE - PORTOBELLO
SMOKED SALMON - SOUR CREAM - CUCUMBER
DANISH & ITALIAN CHARCUTERI
PORK CHEEKS - HAM FROM SKAGEN
LAMB - ROSEMARY - GARLIC
PEARL BARLEY - MASCARPONE - MUSHROOMS
CAESAR SALAD - CROUTONS - PARMESAN
VITELLO TONNATO - CAPERS - CRISP SALAD
DANISH CHEESES - CHUTNEY
CHOCOLATE COVERED MARSHMALLOWS
CHOCOLATE SPECIALTIES
RHUBARB TRIFLE
MANGO SMOOTHIE - SELECTION OF JUICES
COFFEE & TEA

595 DKK PER PERSON
INCLUDING A GLASS OF CHAMPAGNE, MANDOIS NV. BRUT

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RECEPTION

COCKTAIL PARTY 1
(MINIMUM 25 COVERS – ROOM RENTAL NOT INCLUDED)

BAKED SALMON - DILL- ROE SAUCE
COCKEREL CROQUET - HAZELNUT MAYO - CRESS
BEEF TARTAR - PICKLED KOHLRABI
HAY CHEESE - TRUFFLE BRIOCHE
NUT MAZARIN - MERINGUE - VANILLA FLAKES

300 DKK PER PERSON

COCKTAIL PARTY 2
(MINIMUM 25 COVERS – ROOM RENTAL NOT INCLUDED)

COD - BEETROOT - PARSLEY
MUSSEL - SMOKED CHEESE -APPLE
FILLET OF BEEF - ONION - BURNED LEEK
SALTED WAFFLE – PORK BREAST - GHERKINS
MUSHROOM BREAD – HAM FROM SKAGEN - HERB MAYO
PROFITÉROLS - GANACHE - BERRIES

400 DKK PER PERSON

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BOWL FOOD

(MINIMUM 25 COVERS – ROOM RENTAL NOT INCLUDED)

MENU 1

CAESAR SALAD - CROUTONS -PARMESAN
SALTED COD - TRUFFLE - CAULIFLOWER CRUDITÉS
FILLET OF BEEF - TRUFFLE SAUCE - PARSLEY PURE - CRUSHED POTATO
CHOCOLATE BAR - SEA BUCKTHORN - BURNT MERINGUE

MENU 2

VEGETABLE CRUDITÉS - TARRAGON EMULSION
BACKED SALMON - VARIATION OF CABBAGE - LOBSTER FOAM
BREAST OF COCKEREL - PEARL BARLEY RISOTTO - MUSHROOMS - HERB SAUCE
TWO DANISH CHEESES - CHUTNEY -RYE BREAD

MENU 3

GREEN SALAD - CUCUMBER - MUSTARD VINAIGRETTE
SCALLOPS - SCORZONERA – LEMON GELÈ - FRISSÈ
LAMB RUMP - POLENTA - LEAK ASH -PARSLEY
CRISP PRALINE CAKE - BRAISED PINEAPPLE

MENU 4

RISOTTO - ROOT VEGETABLES - VEGETABLE BOUILLION
STEAMED LEMON SOLE - POMMES ANNA - HOLLANDAISE-SIPHON
CONFIT VEAL SWEETBREAD - BEETS - CELERY - ENDIVE
CRÈME BRÛLÉE - CITRUS SALAD

450 DKK PERSON/PER MENU

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BANQUET MENU

DECEMBER - JANUARY - FEBRUARY

SOUP

JERUSALEM ARTICHOKE SOUP - SCALLOPS - CHIPS - MARJORAM OIL	175 DKK
BOUILLABAISSE - SHELLFISH - LOBSTER - AIOLI	225 DKK

STARTER

COD SALAD - MUSSEL EMULSION - MUSHROOM POWDER - CURRANTS	165 DKK
SMOKED SCALLOPS - POTATO - FRESH CHEESE MAYO - CRESS - MUSSEL SAUCE	175 DKK
SWEETBREAD - CELERY - BEETS - MUSTARD SEEDS	185 DKK
LOBSTER TERRINE - SALSIFY CREAM - LINGO BERRIES - FRISSE	245 DKK

MAIN COURSE

PORK BREAST - LINGO BERRIES - CRISPY ONIONS - POTATO PURÉE	285 DKK
VEAL BREAST - CABBAGE - PARSNIP - VEAL GLACE	295 DKK
MONKFISH - POINTED CABBAGE - WINTER HERBS - MUSSEL SAUCE	345 DKK
BEEF TENDERLOIN - BEET ROOTS - PARSLEY - MARROW SAUCE	345 DKK

CHEESE

DANISH FARM CHEESES - COMPOTE - OLIVES - CRISPY BREAD	175 DKK

DESSERT

DIGESTIVE ICE CREAM - APPLE - CARAMEL - HONEY FLAKES	155 DKK
COMPOTE OF BERRIES - BUTTERMILK SIPHON - VANILLA ICE CREAM	155 DKK
D'ANGLETERRE CHOCOLATE PLATE -.VARIATION OF CHOCOLATE TEXTURES	215 DKK

BANQUET MENUS TO BE PRE-ORDERED AS ONE SET MENU

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MARCH - APRIL - MAY

SOUP

SWEET ONION SOUP - RAMSON - BRIOCHE - HAY CHEESE	155 DKK
PARSLEY SOUP - SNAILS - LEMON POWDER	175 DKK

STARTER

MACKEREL - GREEN TOMATOES - CUCUMBER - DILL - PARSLEY MAYO	165 DKK
SALMON - TARRAGON - ROE - BREAD CROUTONS - CUCUMBER GRANITE	175 DKK
SCALLOPS - GOAT CHEESE - PEAS - PEA SPROUT	175 DKK
GLAZED WHITE ASPARAGUS - SAUCE MOUSSELINE & BALTIC PRAWNS	295 DKK

MAIN

HAKE - PEARL BARLEY RISOTTO - WATERCRESS PURÉE - GHERKINS - HAKE ESSENCE	285 DKK
LAMB RUMP - CHERRY TOMATOES - BEET ROOTS - PICKLED PEARL ONIONS - LAMB JUICE	285 DKK
STUFFED QUAIL - TRUFFLE - ONIONS - BROWN BUTTER SAUCE	325 DKK
BEEF TENDERLOIN - RAMSON - POTATOES - BEEF GLACE	355 DKK

CHEESE

DANISH FARM CHEESES - COMPOTE - OLIVES - CRISPY BREAD	175 DKK

DESSERT

BLUE BERRIES - ORGANIC YOGHURT - CARAMELIZED BUCKWHEAT	175 DKK
RHUBARB - PINE OIL ICE - VANILLA OIL - WHEAT GRASS JUICE	175 DKK
D'ANGLETERRE CHOCOLATE PLATE -.VARIATION OF CHOCOLATE TEXTURES	215 DKK

BANQUET MENUS TO BE PRE-ORDERED AS ONE SET MENU

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JUNE - JULY - AUGUST

SOUP

GREEN ASPARAGUS SOUP - COD - SMOKED MARROW	175 DKK
LOBSTER BISQUE - VANILLA - BUTTERNUT SQUASH - TROUT ROE	225 DKK

STARTER

CARPACCIO - HEART LETTUCE - BLACKBERRIES - VINAIGRETTE	175 DKK
RAZOR CLAMS - DAIKON - DILL - HORSERADISH SAUCE	175 DKK
BROWN CRAB - TOMATOES - TOMATO CONSOMMÉ - CREAM WITH HIP ROSE	200 DKK
OYSTERS - FRESH CHEESE - CUCUMBER - GOLD SELECTION "CAVIAR"	260 DKK

MAIN COURSE

COCKEREL BREAST - GRILLED HEART LETTUCE - JERUSALEM ARTICHOKE - CHICKEN FUMET	285 DKK
LAMB FILET - ASPARAGUS - EGGPLANT - LAMB SAUCE	335 DKK
TURBOT - BROCCOLI - GOOSE BERRIES - SAMPHIRE SAUCE	350 DKK
BEEF TENDERLOIN - CORN - BURRATTA - SMOKED BOUILLON - BURNED CHIVES OIL	355 DKK

CHEESE

DANISH FARM CHEESES - COMPOTE - OLIVES - CRISPY BREAD	175 DKK

DESSERT

PROFITEROLES - PASSION FRUIT - CRYSTALIZED WHITE CHOCOLATE	175 DKK
COLD BUTTERMILK SOUP - LEMON GELÉE - STRAWBERRIES - CRISPY CAKES	175 DKK
D'ANGLETERRE CHOCOLATE PLATE - VARIATION OF CHOCOLATE TEXTURES	215 DKK

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SEPTEMBER - OCTOBER - NOVEMBER

SOUP

GREEN KALE SOUP - SCALLOPS - KALE - TRUFFLE OIL	175 DKK
FERMENTED MUSHROOM BOUILLON - LEEK - CONFIT MUSHROOMS - CHIVES OIL	185 DKK

STARTER

COD - DAIKON - JUNIPER BERRY ASH - BUTTERMILK SAUCE	175 DKK
SMOKED SALMON -TARTAR - CUCUMBER - HORSERADISH SAUCE	175 DKK
TATAR - OYSTER EMULSION - MALT TULLES - VIOLET	185 DKK
CRAB - PISTACHIO - BROCCOLI - LOBSTER BOUILLON	200 DKK

MAIN COURSE

PORK CHEEKS-BEETS - GELÉE ON BERRIES - WARM SMOKED CHEESE MAYO	295 DKK
SWEETBREAD - CHEESE SAUCE -THYME - POTATO TERRINE	295 DKK
ZANDER - FENNEL - PEAR - SAUCE ON PICKLED ELDER FLOWER	325 DKK
BEEF TENDERLOIN - TRUFFLE - MUSHROOMS - DAIKON - BEEF GLACE	355 DKK

CHEESE

DANISH FARM CHEESES - COMPOT - OLIVES - CRISPY BREAD	175 DKK

DESSERT

FLOATING ISLAND - CRÈME ANGLAISE - ORANGE SORBET - HAZELNUT OIL	175 DKK
PICKLED PEAR - PARSLEY ICE CREAM - SORREL - SOUR CREAM	175 DKK
D'ANGLETERRE CHOCOLATE PLATE - VARIATION OF CHOCOLATE TEXTURES	215 DKK

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MIDNIGHT SNACK

MIDNIGHT SNACK 1

COLD CUT BUFFET WITH DANISH CHARCUTERIE & CHEESE WITH GARNITURE
SERVED WITH SOURDOUGH BREAD & RYE BREAD

235 DKK PER PERSON

MIDNIGHT SNACK 2

SELECTION OF THE BEST ITALIAN CHARCUTERIE
CHEESE WITH CRISP & SWEET
SOURDOUGH BREAD

235 DKK PER PERSON

MIDNIGHT SNACK 3

CLASSIC FRENCH ONION SOUP
CHEESE & BREAD CROUTONS

155 DKK PER PERSON

MIDNIGHT SNACK 4

PYTT I PANNA 'SWEDISH HASH'
BEARNAISE SIPHON

235 DKK PER PERSON

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BAR & SPECIALITIES

SNACKS	PER PERSON
ROASTED AND SALTED ALMONDS	45 DKK
MARINATED OLIVES	65 DKK
4 SNACKS FROM THE KITCHEN	115 DKK
CANAPÉS EACH	FROM 65 DDK

CAKE AND SWEETS	
WEDDING CAKE	FROM 150 DKK
''HORN OF PLENTY''	FROM 150 DKK
THREE PIECES OF PETIT FOURS	85 DKK
CHOCOLATE SPECIALTIES	85 DKK
COFFEE & TEA	45 DKK

BEER & SOFT DRINKS	PER ITEM
ASSORTED SOFT DRINKS	40 DKK
HILDON MINERAL WATER – STILL OR SPARKLING WATER, 0,33 L./ 0,75 L.	40 / 65 DKK
CARLSBERG BOTTLED BEER	45 DKK
CARLSBERG DRAUGHT BEER (PER BARREL)	2500 DKK

SPIRITS	
REGULAR BRANDS, 3 CL	FROM 75 DKK
REGULAR BRANDS, 1/1 BOTTLE	FROM 1000 DKK
LUXURY BRANDS, 3 CL	FROM 80 DKK
LUXURY BRANDS, 1/1 BOTTLE	FROM 1550 DKK

COGNAC	
REGULAR BRANDS, 3 CL	FROM 75 DKK
LUXURY BRANDS, 3 CL	FROM 95 DKK

LIQUOUR	
REGULAR BRANDS, 3 CL	FROM 70 DKK
LUXURY BRANDS, 3 CL	FROM 150 DKK