



# D'ANGLETERRE

COPENHAGEN  
EST. 1756

## BANQUETS & EVENTS 2023

For more than 260 years the d'Anglettre has hosted an array of historical events; from formal galas, weddings, diplomatic receptions, and royal banquets. Meetings and events facilities at the hotel, offer the ultimate conditions for tailormade business meetings, conferences, product launches, private functions, and wonder weddings.

The historic Palm Court and ballroom Louis XVI are still some of the most desirable events and conference venues in Copenhagen. We also offer free internet throughout the hotel.

Our dedicated event team tailors every event to meet all specific wishes, thus ensuring an experience that matches your high expectations and subsequently creates lasting memories.

### **Palm Court**

The Palm Court's rich history contributes to a tale of prominent guests and historic events. The interior design of the Palm Court features the largest glass mosaic roof in Europe, which was designed and created by the Italian glass artist Albano Poli.

### **Louis XVI**

Louis XVI has hosted and created the frames for many state dinners and events for the elite and high-end citizens, diplomats, and artists. With the breathtakingly ceiling and the large, beautiful chandeliers, the room can be used for dinners, conferences, and special events.

### **Gallery**

Our beautiful and multifunctional room, the Gallery, can be used for everything from Afternoon tea with its unique lounge furniture, meeting room, lectures, as well as an intimate dinner room for smaller groups.

### **Empire**

This affectionate meeting room interconnects with Salon IV and Salon III for a unique and private setting for an event.

### **Salons I, II, III & IV**

These salons are ideal for smaller meetings or private dinners. Salon I and II as well as Salon III and Salon IV can be set up and used as individual salons or connected if desired.

### **Balthazar**

Located at the corner of the hotel, Balthazar has its own signature. The Champagne bar is an exclusive experience with a wide selection of Champagne, as well as refreshing signature cocktails for larger receptions and events - indeed for weddings as well.



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## EVENING MENU

### **Aperitif**

Salted snacks

A glass of NV. AT Roca, Brut Reserva, cava

### **Menu**

#### **Smoked salmon**

Salmon tartar, salted cottage cheese,  
Egg yolk crème & split horseradish dressing

*2020 Grand Bateau Blanc (Beychevelle)*

#### **Poached cod**

Browned butter with truffle, apple purée  
& crispy Jerusalem artichokes

*2018 Domaine Faiveley, Montagny*

#### **Veal tenderloin Wellington**

Mushroom mousseline, grilled heart salad, broken onion gel, veal glace  
& served with crushed potatoes on the side

*2017 Château Pégau, Côtes du Rhône Villages*

d'Angleterre chocolate dessert

Variation of chocolate textures

*2008 Banyuls, Baillaury Grand Cru, La Cave de L'Abbé Rous*

Coffee & avec

Chocolate specialties

d'Angleterre selection of flower decorations

d'Angleterre menu cards

DKK 2.645 per person

*The wines are subject to sold out vintages*



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## GALAMENU

### **Aperitif**

Selection of canapés, chef's choice  
A glass of Champagne, NV. Pol Roger, Brut

### **Menu**

#### **Norwegian lobster salad**

Lemon broken gel & watercress

*2019 Domaine Weinbach, Riesling*

#### **Jamón Iberico**

Celeriac, apple & veal jus

*2020 Grand Bateau Blanc (Beychevelle)*

#### **Baked turbot**

Pommes Mille Feuille, spring onions, sauce Blanquette & truffle

*2016 Brunello di Montalcino, Altesino*

#### **Comté**

Rose hip compote, truffle, balsamic, butter fried rye bread

*2017 F.E. Trimbach, Pinot Gris Reserve*

#### **Honey mousse**

Lime caramel, lemon crumble,  
honey leaves & lemon sorbet

*2018 Xavier Gérard, Condrieu*

Coffee & avec  
Chocolate specialties

#### **Midnight snack**

Gourmet hotdogs

Cep mayonnaise, tomato relish, pickled & crisp

d'Angleterre selection of flower decorations  
d'Angleterre menu cards

DKK 3.350 per person

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## BUFFET

### **Danish lunch buffet**

Fried herring, mustard & dill  
Pickled herring, onions & capers  
Herring in curry dressing, onions & capers  
Smoked halibut, radish & cress  
Fried plaice, tartar sauce & lemon  
Patty shells with chicken in asparagus sauce  
Cured salmon with mustard sauce  
Chicken eggs & capers mayonnaise  
Seasoned rolled pork belly, onions & aspic  
Liver pate, bacon & mushrooms  
Fillet of beef with caramelized onions  
Fried cockerel with cucumber salad  
Cheese, hip rose compote & crackers  
Fruit salad  
Variation of classic cream cakes

DKK 785 per person

*Minimum 25 covers*

### **d'Angleterre buffet**

Smoked salmon, sour cream & salted cucumber  
Poached cod, browned butter with truffle, apple purée & Jerusalem artichokes  
Scallops, blackberries, broken gel & horseradish  
Caesar salad, dried cheese & wheat croutons  
Lamb loin, pickled mustard seeds, hay ash & potato aioli  
Vegetables with vegetable demi-glace  
Breast of guinea fowl, celery, small potatoes & fumet  
Fillet of veal, pearl spelt, oyster mushrooms & veal glace  
Cheese, hip rose compote, olives & crackers  
Chocolate tart with salt caramel  
Pistachio mazarin with white chocolate

DKK 995 per person

*Minimum 25 covers*



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## BUFFET

### **Plateau Fruits De Mer Grand d'Angleterre**

Oysters, vinegar & red onions  
Scallops, herbs & salted butter  
Lobster & Norwegian lobster  
Brown crab  
Rose shrimps  
Mussels  
Tomato mayonnaise, dill mayonnaise & lemon mayonnaise  
Saffron aioli & herb cream  
Dill & grilled lemons  
Sourdough bread

DKK 1.450 per person served at the table  
*Minimum 25 covers*

### **d'Angleterre Champagne brunch**

Sourdough bread, rye bread with seeds  
Butter croissants & Danish pastry  
Melon salad with berries, passion fruit & Shiso cress  
d'Angleterre marmalades  
Chia yoghurt with honey roasted granola  
Danish mussels, fermented cream, shallots  
Lightly smoked scallop, hazelnut crumble & hazelnut emulsion  
Cod, rye tuille, lemon gel & cress  
Quiche with dried ham, burned onions & cheese  
Lobster bisque, parsley oil & Portobello mushrooms  
Leaf steamed potatoes, smoked cheese & radish  
Danish & Italian charcuteri  
Panko breaded breast of guinea fowl, Karl Johan mushrooms & herb salad  
Scrambled eggs, rosemary bacon & brunch sausages  
Veal culotte, caramelized celery & veal glace  
Pearl barley risotto with fresh cheese & apple vinegar  
Caesar salad, cheese & wheat croutons  
Cheese, hip rose compote & crispy rye  
American pancakes & maple syrup  
Hazelnut truffles  
Lemon mazarin with marengs  
Chocolate mousse with broken gel  
Smoothie & juice  
Coffee & tea

DKK 700 per person  
*Minimum 25 covers*



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## AFTERNOON TEA

### **D'Angleterre Afternoon Tea**

Scones with cream cheese and two kinds of marmalade  
Smoked salmon & cucumber sandwich  
Cakes and sweets from the pastry kitchen  
Selection of tea and coffee

DKK 525 per person

*Minimum 25 covers*

### **Krug Afternoon Tea**

d'Angleterre interprets in cooperation with the champagne house Krug the English classic afternoon tea. For Krug Afternoon Tea, one glass of Grande Cuvéé champagne will be served along with three salted and three sweet severing's from our Michelin restaurant Marchal.

d'Angleterre's special composed tea served along with the sweet elements, which are complementing the taste of Krug champagne.

DKK 745 per person

*Krug afternoon tea offered for groups between 12 and 24 guests.*



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## RECEPTION

### **Canapé menu 1**

Cured salmon, smoked cheese & dill snow  
Raw spring rolls, seaweed salad & red chili/lime dip  
Fillet of beef, chimichurri & pickled red onions  
Foamy potato cream, Skagen ham & onion peels  
Lemon tart with burned meringue

DKK 595 per person

*Minimum 25 covers*

### **Canapé menu 2**

Razor clams, fresh cheese, chives & oyster leaves  
Roe, buckwheat blinis & smoked sour cream  
Brown crab, walnut purée & flower cress  
Quail, blackberry gel & hazelnuts  
Braised pork breast, black pepper & onion granola  
Macarons with fruit ganache

DKK 625 per person

*Minimum 25 covers*



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## BOWL FOOD

### Menu 1

Caesar salad, croutons, parmesan & watercress  
Cod, white radish crudité, tarragon & horseradish cream  
Veal, caramelized celeriac & veal glace  
Crème brûlée with pickled citrus

### Menu 2

Pointed cabbage, chive butter & cream cheese  
Smoked salmon, salted cottage cheese, egg yolk cream & split horseradish dressing  
Breast of guinea fowl, crispy chicken skin, carrots & parsley sauce  
Matcha green tea mazarin cake, broken gel & chocolate

### Menu 3

Baby salads, pomegranate, beans & sea buckthorn vinegar  
Brown crab, aromatic herbs, crispy tuille, dried cheese & trout roe  
Glazed pork cheeks, caramelized parsley roots & flower cress  
Buttermilk panna cotta with raspberry

### Menu 4

Mushroom tart, emulsion, dukkah & cheese  
Turbot, grilled celeriac, bitter salads & lobster broth  
Herb marinated veal fillet, Pommes Anna & veal jus  
White chocolate mousse with lemon

DKK 595 per person per menu

*Minimum 25 covers*





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## BANQUET MENU

December - January - February

	DKK
<b>Appetizer</b>	
Hazelnut in variation & Oscietra caviar	110
Gougères, løjrom & smoked sour cream	110
<b>Starters</b>	
Razor clams, carrots, sea buckthorn vinegar & almond oil	250
Cod, white radish crudité, tarragon & split horseradish dressing	250
Seasoned veal tartar, olive oil, crispy potato & mustard herb	250
Ceviche of halibut, lime, small tomatoes & peanuts	275
<b>Soups</b>	
Creamy soup of mussels, wheat beer, rehydrated potato & cheese foam	250
Jerusalem artichokes bisque, cockles, apple & parsley	325
<b>Entrees</b>	
Ajo Blanco, fermented honey, melon & roasted almonds	225
Crispy black kale, parsley purée, dried cheese & thyme oil	225
Poached cod, browned butter with truffle, apple purée & crispy Jerusalem artichokes	295
<b>Main courses</b>	
Duck breast, truffle Pommes Anna, Portobello & sauce Gastrique	375
Iberico pork, morels, lardo, apple & potato purée	395
Monkfish, grilled celeriac, bitter salads & lobster bouillon	485
Venison, baked & pickled pumpkin, mustard flower & blackberry sauce	485
<b>Cheeses</b>	
Aged Havarti, pickled plums, walnuts & crisp bread	200
Danish cheeses, hip rose compote, olives & fried fruit bread	230
<b>Desserts</b>	
Mazarin, salted caramel, Italian meringue flakes & green apple sorbet	250
Cinnamon caramelized pear strudel, Dulcey-cremeux & chocolate ice cream	250
d'Angleterre chocolate dessert with variation of chocolate in texture	275

*Banquet menus to be pre-ordered as one set menu for the whole party*



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## BANOUE T MENU

March - April - May

	DKK
<b>Appetizer</b>	
Tartar, marrow & Gold Selection caviar	110
Oysters, sour cream & pickled gooseberries	110
<b>Starters</b>	
Brown crab, aromatic herbs, crispy tuille, dried cheese & trout roe	250
Fried catfish, green asparagus, lemon purée & horseradish sauce split with dill oil	275
Turbot, lumpfish roe, oyster leaves & creamy cheese sauce	295
Jamón Iberico, celeriac, apple & veal glace	295
<b>Soups</b>	
Nettle soup, fermented cream, aged Skagen ham & parsley oil	250
Foamy turbot soup, Norwegian lobster, Karl Johan mushrooms & roe	325
<b>Entrees</b>	
Mushroom tart, emulsion, dukkah & cheese sauce	375
Sourdough waffle, lumpfish roe & smoked cheese foam	275
Glazed pork cheeks, caramelized parsley root & flower cress	295
<b>Main courses</b>	
Quail timbale, onion purée, Jerusalem artichoke chips, small potatoes & flower cress	375
Fried lamb culotte, carrot purée, glazed carrots, mustard seeds & lamb jus	395
Baked halibut, Pommes Mille Feuille, spring onions, sauce Blanquette & truffle	485
Veal tenderloin Wellington, grilled heart salad, broken onion, crushed potato & veal glace	485
<b>Cheeses</b>	
Fried white mold cheese, carrot/sea buckthorn compote & candied citrus	200
Danish local cheeses, hip rose compote, olives & panfried fruit bread	230
<b>Desserts</b>	
Honey mousse, lime caramel, lemongrass crumble, honey leaves & lemon sorbet	250
Variation of rhubarb, crème Anglaise, strawberry broken gel, balsamic & flower granola	250
d'Angleterre chocolate dessert with variation of chocolate in texture	275

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## BANQUET MENU

June - July - August

	DKK
<b>Appetizer</b>	
Yuzu sorbet & caviar	110
Green asparagus, chicken skin & parsley foam	110
<b>Starters</b>	
Tartar of salted scallops, apple, bouillon of grilled cucumber split with lemon oil	250
Pickled turbot, peas, blackcurrant & whipped sour cream	275
Mackerel, Kombucha, white radish, elderflower & roasted birch oil	275
Tartar of sirloin, raw asparagus, mustard herb, berries & salted marrow	295
<b>Soups</b>	
Gazpacho, grilled sourdough croutons & parsley oil	250
Asparagus soup, shrimps, lemon oil & crudité	325
<b>Entrees</b>	
Grilled onion peels, onion compote, mushrooms bouillon, browned butter & mustard seeds	225
Summer cabbage, chive butter & smoked cheese sauce	225
Panko-fried veal brisket, peas, corn & duck liver foam	295
<b>Main courses</b>	
Guinea fowl breast, crispy chicken skin, green asparagus, peas & foamy parsley sauce	375
Iberian pork, baby corn, unmaturred berries & dark pepper sauce	395
Turbot fillet, summer ragout, gooseberry gel & foamy cheese sauce	485
Beef tenderloin, white asparagus, grilled onion & chive emulsion	485
<b>Cheeses</b>	
Comte, truffle, balsamic & butter fried fruit bread	200
Danish cheeses, hip rose compote, olives & fried fruit bread	230
<b>Desserts</b>	
Dark chocolate sponge, raspberry coulis, sour cream & vanilla ice cream	250
Lemon curd, burned meringue, tonka bean tuille & buttermilk ice cream	250
d'Angleterre chocolate dessert with variation of chocolate in texture	275

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## BANOUE T MENU

September - October - November

	DKK
<b>Appetizer</b>	
Potato, truffle snow & White Sturgeon caviar	110
Jerusalem artichoke panna cotta, sikrom & cress	110
<b>Starters</b>	
Fried scallop, parsnip, apple & hazelnut vinegar	250
Smoked salmon, salmon tartar, salted cottage cheese, egg yolk cream & split horseradish dressing	275
Ceviche of zander, bean purée, roasted seeds & cold fish bouillon	275
Lamb loin, pickled mustard seeds, hay ash & potato aioli	295
<b>Soups</b>	
Bouillon on Jerusalem artichoke, Jerusalem artichoke shavings, pearl onions & celery	250
Ravioli with Norwegian lobster, Norwegian lobster bisque & saffron	325
<b>Entrees</b>	
Fried cauliflower, pickled truffles, confit cep mushrooms, hazelnuts & browned butter	250
Chanterelles in texture, creamy mushrooms & butter brioche	275
Game croquet, spruce emulsion & cranberry gel	295
<b>Main courses</b>	
Pan fried canette breast, kohlrabi, crushed hazelnut, cherry sauce split with hazelnut oil	375
Iberico pork, confit trumpet mushroom, beetroot, amaranth & truffle glaze	395
Fried monkfish tail, potato purée, variation of kale, crispy spinach & mussel sauce	485
Beef tornados, baked Jerusalem artichokes, Borretane onions, Pommes Mille Feuille & red wine jus	485
<b>Cheeses</b>	
White mold cheese, quince compote, almond & rye tuille	200
Danish local cheeses, hip rose compote, olives & fried fruit bread	230
<b>Desserts</b>	
Passionfruit Panna cotta, salt crumble, mango crème Anglaise, coconut tuille & Coconut ice cream	250
Almond, orange siphon, citrus crisp & pistachio-vanilla infused ice cream	250
d'Angleterre chocolate dessert with variation of chocolate in texture	275

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## MIDNIGHT SNACK SELECTION

### **Midnight snack 1**

Goulash soup

Served with sourdough bread

DKK 180 per person

### **Midnight snack 2**

Selection of Danish charcuterie

Ham and chicken salad

Served with sourdough bread & rye bread

DKK 235 per person

### **Midnight snack 3**

Selection of Italian charcuterie and ham

Italian cheese with salt & sweet

Served with sourdough bread & rye bread

DKK 265 per person

### **Midnight snack 4**

Gourmet hotdogs

Served with cep mayonnaise, ketchup, pickled and crisp

DKK 285 per person

### **Midnight snack 5**

Three variations of sliders:

Cockerel, Caesar & pickled onions

Beef, pickles & tomato

Pork breast, onion mayonnaise & pointed cabbage

DKK 365 per person



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## BAR & SPECIALITIES

		DKK
<b>Snacks</b>		
Roasted salted snacks	per person	55
Marinated olives	per person	75
4 selected snacks from the kitchen	per person	125
Canapés	per piece	110
<b>Cake and sweets</b>		
Chocolate specialties	per person	85
Three pieces of petit fours	per person	145
Cake from the pastry kitchen, e.g., wedding cake	from	175
Coffee & tea	per person	50
<b>Beer &amp; soft drinks</b>		
Assorted soft drinks	per bottle	45
Hildon mineral water, still or sparkling 0,33 l.	per bottle	45
Hildon mineral water, still or sparkling 0,75 l.	per bottle	70
Pilsner beer	per bottle	50
Carlsberg draftad beer	per keg	3.500
<b>Spirits</b>		
Regular brands, E.g., Absolut vodka	per 3 centiliter	75
Regular brands, 1/1 bottle	per bottle	1.000
Luxury brands, E.g., Belvedere vodka	per 3 centiliter	120
Luxury brands, 1/1 bottle	per bottle	1.550
Classic long drink	per drink	90
<b>Cocktail mix (155 cocktails)</b>		
Spritz: vodka, rosé wine, tonic, strawberry, rhubarb	per 20 liter	15.000
Passion Fruit Cooler: vodka, lime juice, passion fruit purée	per 20 liter	15.000
Espresso Martini: vodka, Kahlúa, espresso	per 20 liter	15.000
Mojito: vodka, lime juice, mint	per 20 liter	15.000
<b>Cognac</b>		
Regular brands, E.g., Château de Beaulon 7 years	per 3 centiliter	75
Luxury brands, E.g., Château de Beaulon 12 years	per 3 centiliter	120
<b>Liquor</b>		
Regular brands, E.g., Grand Marnier, yellow	per 3 centiliter	75

For further information, please contact the event team at d'angleterre  
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