



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

2021 Grand Bateau Blanc, Beychevelle

Poached cod

Browned butter with truffle, apple purée
& crispy Jerusalem artichokes

2020 Frédéric Esmonin, Bourgogne, Chardonnay

Veal tenderloin Wellington

Mushroom mousseline, grilled heart salad, broken onion gel & veal glace,
served with crushed potatoes á part

2017 Château Pégau, Côtes du Rhône Villages

d'Angleterre chocolate dessert

Variation of chocolate textures

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

Coffee & avec

Sweets from our confectionery

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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GALA MENU

Aperitif

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

Menu

Norwegian lobster salad

Lemon broken gel & watercress

2021 Pouilly Fumé, Claude Michot

Jamón Iberico

Celery, apple & veal jus

2020 Chablis 1. Cru, Les Fourneaux, Charly Nicolle

Baked turbot

Pommes Mille Feuille, spring onions, sauce Blanquette & truffle

2017 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

2015 Castelnau de Suduiraut, Sauternes

Coffee & avec

Sweets from our confectionery

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

The wines are subject to sold out vintages



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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
Danish cheeses, 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 & sourdough 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
Danish cheeses, 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 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
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 charcuterie
Panko breaded breast of guinea fowl, cep 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 ryebread
American pancakes & maple syrup
Hazelnut truffles
Lemon Mazarin with meringue
Chocolate mousse with broken gel
Smoothie & juice
Coffee & tea

DKK 745 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 Cuveé 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 795 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, sourdough croutons, parmesan & watercress
Steamed 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, parsnips & parsley sauce
Matcha green tea Mazarin cake, broken gel & chocolate

Menu 3

Heart salad, pomegranate, beans & sea buckthorn vinaigrette
Brown crab, aromatic herbs, crispy tuille, dried cheese & trout roe
Glazed pork cheeks, caramelized parsnip & flower cress.
Buttermilk panna cotta with raspberry

Menu 4

Mushroom tart, emulsion, dukkah & cheese
Turbot, grilled celeriac, bitter salads & Norwegian 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
Appetizer	
Hazelnut in variation & Oscietra caviar	110
Gougères, løjrom & smoked sour cream	110
Starters	
Razor clams, carrots, sea buckthorn vinaigrette & 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
Soups	
Creamy soup of mussels, wheat beer, rehydrated potato & cheese foam	250
Jerusalem artichokes bisque, cockles, apple & parsley	325
Entrees	
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
Main courses	
Duck breast, truffle pommes Anna, portobello & sauce Gastrique	375
Iberico pork, morels, lardo, apple & potato purée	395
Monkfish, grilled celeriac, bitter salads & Norwegian lobster bouillon	485
Venison, baked & pickled pumpkin, mustard flower & blackberry sauce	485
Cheeses	
Aged Havarti, pickled plums, walnuts & crisp bread	200
Danish cheeses, hip rose compote, olives & fried fruit bread	230
Desserts	
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
Appetizer	
Tartar, marrow & Gold Selection caviar	110
Oysters, sour cream & pickled gooseberries	110
Starters	
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 & foamy cheese sauce	295
Jamón Iberico, celeriac, apple & veal glace	295
Soups	
Nettle soup, fermented cream, aged Skagen ham & parsley oil	250
Foamy turbot soup, Norwegian lobster, Karl Johan mushrooms & roe	325
Entrees	
Mushroom tart, emulsion, dukkah & cheese sauce	275
Sourdough waffle, lumpfish roe & smoked cheese foam	275
Glazed pork cheeks, caramelized parsnip & flower cress	295
Main courses	
Quail timbale, onion purée, Jerusalem artichoke chips, small potatoes & flower cress	375
Roasted lamb rump, 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 gel, crushed potato & veal glace	485
Cheeses	
Fried white mold cheese, carrot/sea buckthorn compote & candied citrus	200
Danish local cheeses, hip rose compote, olives & pan-fried fruit bread	230
Desserts	
Honey mousse, lime caramel, lemongrass crumble, honey leaves & lemon sorbet	250
Variation of rhubarb, crème anglaise, strawberry broken gel, balsamic disk & flower granola	250
d'Angleterre chocolate dessert with variation of chocolate in texture	275

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BANQUET MENU

June - July - August

	DKK
Appetizer	
Yuzu sorbet & caviar	110
Green asparagus, chicken skin & parsley foam	110
Starters	
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
Soups	
Gazpacho, grilled sourdough croutons & parsley oil	250
Asparagus soup, shrimps, lemon oil & crudité	325
Entrees	
Grilled onion peels, onion compote, mushrooms bouillon, browned butter & mustard seeds	225
Summer cabbage, ramson butter & smoked cheese sauce	225
Panko-fried sweetbreads, peas, corn & duck liver foam	295
Main courses	
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 & ramson emulsion	485
Cheeses	
Comte, truffle, balsamic & butter fried fruit bread	200
Danish cheeses, hip rose compote, olives & fried fruit bread	230
Desserts	
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
Appetizer	
Potato, truffle snow & White Sturgeon Caviar	110
Jerusalem artichoke panna cotta, sikrom & cress	110
Starters	
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
Soups	
Bouillon on Jerusalem artichoke, Jerusalem artichoke shavings, pearl onions & celery	250
Ravioli with Norwegian lobster, Norwegian lobster bisque & saffron	325
Entrees	
Fried cauliflower, pickled truffles, confit cep mushrooms, hazelnuts & browned butter	250
Chanterelles in texture, creamy mushrooms & brioche	275
Game croquet, spruce emulsion & cranberry gel	295
Main courses	
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
Cheeses	
White mold cheese, quince compote, almond & rye tuille	200
Danish local cheeses, hip rose compote, olives & fried fruit bread	230
Desserts	
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
Snacks		
Roasted salted snacks	per person	55
Marinated olives	per person	75
4 selected snacks from the kitchen	per person	125
Canapés	per piece	95
Cake and sweets		
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	55
Beer & soft drinks		
Assorted soft drinks	per bottle	50
Hildon mineral water, still or sparkling 0,33 l.	per bottle	50
Hildon mineral water, still or sparkling 0,75 l.	per bottle	75
Pilsner	per bottle	60
Carlsberg draft beer	per keg	4.500
Spirits		
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	120
Cognac		
Regular brands, E.g., Hennessy V.S	per 3 centiliter	75
Luxury brands, E.g., A.E. Dor X.O.	per 3 centiliter	155
Liquor		
Regular brands, E.g., Grand Marnier, red	per 3 centiliter	75

For further information, please contact the event team at d'Angleterre
Via phone: +45 7879 5196 or e-mail: event@danglerterre.com