

T H E
L Ö D G E
B I L L U N D

We love parties – and would love to party with you! At The Lodge, we offer space for small and intimate occasions as well as grand anniversaries with up to 150 guests.

Your wish is our command and we strive to make your celebration truly your big day. Call us, send us an email or drop by – and we'll find the best experience for you.

Contact us at +45 7060 1134 or konference@thelodge.dk.

“The Cheeky One”

Min. 20 adults

Champagne and canapés

Four-course dinner – choose from seasonal menus on this page (incl. palate cleanser)

The house white wine, red wine, dessert wine (paired with the menu), beer and mineral water are served ad lib during the event for 10 hours, from when you are seated at the table

Payment for subsequently commenced hours is DKK 50 per person per hour – valid for the whole company

Coffee/tea with petits fours – 1 cognac or liqueur – ad lib drinks bar with four selected cocktails

Late night snack (supper) – selected from the menu below

Per person: DKK 1,498

Late night snack (supper)

Selection of sausages/cheese board with house-made pickle, warm liver pâté with toasted mushrooms and bacon, served with bread, biscuits and butter
Build-your-own burger with brioche bun, ground beef, cheddar cheese, bacon, dressing and salads
Vol-au-vent with chicken and asparagus
Hotdogs
Selection of vegetable tarts with smoked welfare ham and salads
Potato soup with bacon and chives served with house-baked bread

Per person DKK 85

January - February - March

Starters

Braised pork jaw with variety of apples, browned butter and smoked nuts
Fried scallops on apple purée with soy almonds, browned butter and thyme

Middle dishes

Waffle with house-made gravé beef tenderloin, tarragon cream and leek dust
Fried bok choy with hot-smoked salmon, mustard cream and salad frisée

Main courses

Variety of veal tenderloin and chicken with cauliflower in browned butter, roasted onion petals and apple/thyme glaze
Rare roasted beef fillet from Kildegaarden with cauliflower in browned butter, charred onion petals, tarragon dust and red wine glaze
Garnish: Baked root vegetables, cauliflower purée and crushed potatoes

Dessert

Whipped passion fruit panna cotta with baked white chocolate, salted caramel and liquorice ice cream
White chocolate cream with brownie, sea buckthorn sorbet and tuile

April - May - June

Starters

Veal carpaccio with truffle cream, pickled onions, freshly grated parmesan and cress
Butter-poached white asparagus with hand-peeled shrimps, and buttermilk with green oil and cress

Middle dishes

Fried turbot with apple purée, pickled apples, browned butter and herbs
Blinis with smoked venison fillet, mustard cream and herbs

Main courses

Charred Danish pork and veal tenderloin with variety of new onions and thyme glaze
Beef tenderloin with variety of new onions and truffle glaze
Garnish: Green asparagus, baby root vegetables and Pommes Anna

Desserts

Chocolate – chocolate – chocolate
Pear tart with chocolate, salted caramel and vanilla cream

July - August – September

Starters

Vitello tonnato with tuna sauce and frisée salad
Stirred salmon tartare with double fraîche, wild garlic dust and deep-fried capers

Middle dishes

Nordic coppa with smoked cheese cream, radishes, pea shoots and crispy rye
Smoked mackerel with confit egg yolk and wild garlic dust

Main courses

Hanger steak with roasted maize, chanterelles and sauce demi-glace
Summer venison with ragout, wild mushrooms and pearl onions
Garnish: Broccolini, new potatoes with fresh herbs and butter

Dessert

Fresh strawberries, strawberry consommé, chocolate ganache and elderflower sorbet
Reimagined banana split – banana ice cream with hazelnut cream and vanilla panna cotta

October - November - December

Starters

Light smoky duck breast with tarragon cream
Salt and sugar cured scallops with dill snow, roasted cucumber and smoked almonds

Middle dishes

Variety of cauliflower with grated winter truffle and sunchoke crisps
Two pcs. oysters with apple vinaigrette

Main courses

Veal tenderloin and pork jaws with grilled bok choy and lemon/thyme glaze
Variety of welfare chicken, roasted sunchoke and rosemary glaze
Garnish: Baked root vegetables and crushed potatoes

Dessert

Passion fruit tart with chocolate ganache and vanilla ice cream
Crème brûlée with skyr ice cream and sea buckthorn preserve

3 dishes from the seasonal menu DKK 598

“The Grand Smorgasbord – like mother would make it”

Min. 20 adults

Marinated herring with curry salad

House-smoked salmon with scrambled eggs

Smoked mackerel with apple/fennel salad

Pork roast with pickle

Chicken salad with mushrooms and bacon

Eggs with hand-peeled shrimps and lemon

Pan-fried fillets of plaice with house-made remoulade and lemon

Vol-au-vent with chicken and asparagus

Pork and veal meatballs with house-made pickled red cabbage and house-made cucumber pickle

Warm liver pâté of Danish pork with fried mushrooms and bacon

Three kinds of Danish cheeses with house-made pickle

Traditional Danish apple trifle or cake

Freshly baked bread, butter and biscuits

Per person DKK 355

Plug & Play buffet

Min. 20 adults

Three kinds of charcuterie with hummus, olives and sundried tomatoes

Hot-smoked salmon with hand-peeled shrimps, salted lemon cream and cress

Poultry terrine with basil pesto and crispy salad

Freshly baked bread and butter

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Beef fillet from Kildegaarden fried with thyme and garlic, cauliflower in browned butter and thyme glaze

Roasted welfare chicken from Rokkedahl with salt-baked celery and pommes rösti

Corned duck breast with grilled bok choy and sesame

Couscous salad with lemon, spring onion, feta cheese, tomatoes and edamame

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Selection of European cheeses with pickled nuts and olives

White chocolate cream with dried brownie and sea buckthorn caviar

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Wholegrain bread and butter throughout the serving

Per person DKK 395

Luxury Brunch

Min. 20 adults

Three-hour event starting no later than at 11:00

Tuna salad with hand-peeled shrimps

Two kinds of cold cuts of Danish pork with greens

Sliced cheese with house-made strawberry compote

Brie and Høgelundgaard cheese from Arla Unika with house-pickled nuts

Air-dried welfare ham with hummus

Caesar salad with welfare chicken

Scrambled eggs with chili

Fillet steak of beef from Kildegaarden with grilled onions and aioli

Egg Benedict – poached egg with sauce hollandaise, bacon and freshly chopped parsley

Vegetable tarts/pies with leeks and bacon

Two kinds of smoothie

Skyr with house-made crunch and chocolate

American pancakes with syrup

House-baked rolls

Per person DKK 355

Brunch add-ons

Champagne per bottle from DKK 818

Sparkling wine per bottle from DKK 268

Freshly squeezed juice per person DKK 35

Oysters per pcs. DKK 32