

Function and group menu

Aamanns Kitchen at Refshaleøen

At Aamanns Kitchen located on Refshaleøen, we offer you a location with an industrial character and a unique atmosphere. In the historical B&W warehouse we have furnished a large room with an enormous display cabinet, an open kitchen, long tables and amazing collection of lamps hanging from the ceiling. The different elements creates a magical environment and sets the perfect scene for a dinner or a party.

The venue is ideal for functions from 40 to +200 guests.

At Aamanns Kitchen, we can arrange dinner parties, receptions, conferences, product presentations etc. We wish to make each event special, and in corporation with the client, we create the perfect event together. Please feel welcome to come and visit us for a presentation



Group menus

Three course season menu
2 glasses of wine, ice water and coffee
kr. 500,- per person*

Aperitif
Three course season menu
2 glasses of wine, ice water and coffee
kr. 565,- per person *

Aperitif
Three course season menu
1 bottle of wine, ice water and coffee
kr. 745,- per person*

Aperitif with snacks
Three course season menu
1 bottle of wine, ice water and coffee
kr. 775,- per person*

Aperitif with canapés
Three course season menu
1 bottle of wine, ice water and coffee
kr. 815,- per person*

Aperitif with canapés
Three course season menu
1 bottle of wine, ice water, coffee & sweets
kr. 840,- per person*

Aperitif with canapés
Three course season menu
1 btl. of wine, ice water, coffee, sweets & avec
kr. 900,- per person*

*prices are incl. VAT, ex. room rental

Aamanns Quality

We use seasonal quality ingredients and carefully choose our suppliers. Our meat is from free-range cattle and we use organic grain and dairy products.

Serving

The food is always placed aesthetic beautiful and delicious so both the eye and the taste bud is spoiled.

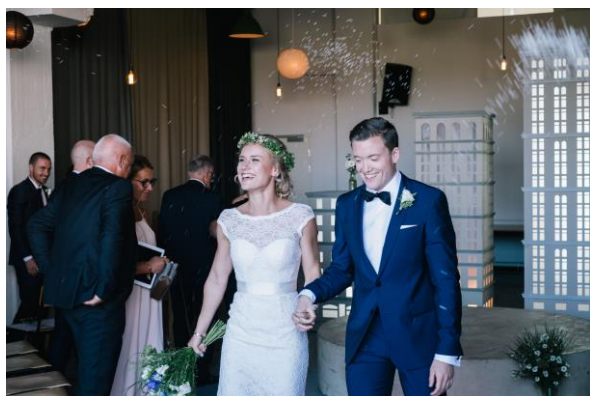
The starter is plate served. The main course can either be as a big buffet in additional to our open kitchen or as family style with the trays placed on the tables. The dessert can also be a buffet or as family style.

To ensure the best experience, we ask for the same menu for all guests. We are able to handle some types of allergies and vegetarians, as long as we know beforehand



Room rental

Room rental from DKK 5.000,- to 8.000,- depending on the amount of guests and duration
All prices is included VAT.



Menu example

Snacks

Three kinds of snacks, crunchy, fresh and salty

Welcome canapés

Aamanns 'Smørrebrøds canapés' open sandwich ('Smørrebrød' in smaller sizes)

Three course menu

Starter - served on plate

Herb salted salmon from Iceland with smoked cheese, cucumber, roe, radishes, herbs and rye crumble

Main course - buffet or family style

Loin of veal with red wine sauce and thyme

Pan-fried cockerel breast with sauce verte

Creamy pearl barley with parmesan and sage

Compote of new potatoes with lemon, shallots, parsley and bread crust

Seasonal baked vegetables

Spinach salad with pecans, sweet mustard crème, Elderflower pickled raisins and tarragon

Dessert- plate served, buffet or family style:

Trifle of berries, almond crumble, and sweet sour cream with vanilla

Chocolate cake with chocolate mousse, salted caramel, salad of citrus and mint

Sweets - served with coffee/tea

Petit fours - various types