

## Parties, Dinners & Events

### Aamann's Kitchen in Refshaleøen

Aamann's Kitchen is located in the former warehouse of legendary shipyard halls, B&W, in Refshaleøen. Contemporary, Danish design and a spacious, open kitchen is set within the large building that measures 8 meters from floor to ceiling.

Since 2015, the team at Aamann's, has hosted countless of tailor-made events for both companies and private parties at these historic premises. With room for more than 200 diners we pride ourselves on our flexibility and are able to adapt the premises to accommodate a variety of events. We have had the pleasure of organizing both weddings, christenings, company parties, receptions and teambuilding events.

Whatever you have in mind, our experienced team is ready to welcome you and your guests, and help you plan every step of the way.



Our menus are always seasonal and composed according to your wishes. We always do our best to accommodate special requests.

Please note that with the exception of vegetarians and guests with certain dietary restraints, the same menu is always served to your entire group.

#### DINNER

Pre-dinner drink, 3 course menu, wine, beer, mineral water and coffee/tea

DKK 800 per person\*  
(5 hours - minimum 40 covers)

#### DINNER & CELEBRATION

Pre-dinner drink, 3 course menu, wine, beer, mineral water, coffee/tea and open bar

DKK 1.100 per person\*  
(7 hours - minimum 40 covers)

\*Please note that an additional rental fee of minimum DKK 5.000,- will be added to the bill.

### Menu

You compose your menu based on the following dishes:

One starter served on individual plates, 5 dishes served to share 'family style' for the main course and one dessert.

#### Starter

Cold smoked salmon with pickled cucumbers, kohlrabi & buttermilk sauce

Beef tartare with coarse grain mustard, tarragon mayo, confit of king trumpet mushrooms, rye crumbs and powdered wild mushrooms

Carpaccio of salt-baked celeriac with emulsion of brown butter, grilled breadcrumbs and cress

Elderflower marinated scallops with coriander, crispy lettuce and roasted hazelnuts

#### Main course

Roasted young rooster with thyme, marinated fresh spinach crispy chicken skin and parmesan cheese

Grilled flap steak with baked tomatoes, fresh herbs and red wine sauce

Slow roasted veal loin with morel sauce  
(+ DKK 30)

Potatoes stirred with organic butter, onions, lemon and seasonal herbs. Crispy crumble on top

Pearl barley "risotto" with apple vinaigrette, raw apples and fresh herbs

Green salad with seasonal vegetables and herbs tossed in a classic mustard vinaigrette dressing

Baked, seasonal vegetables with roasted almonds and herbs

Bitter lettuce leaves with spinach, radicchio, raspberry vinaigrette, roasted seeds and crispy capers

Baked beets with sour dressing, crudité and rye crumbs

#### Dessert

White chocolate mousse with lemon curd, crystalized white chocolate and lemon verbena

Chocolate cake with caramel, chocolate mousse, berries, sorrel and powdered raspberries

Trifle with seasonal fruits or berries, vanilla cream, almond crumble, berries and lemon balm

Pie with seasonal fruit or berries served with vanilla-rum cream