ADMIRAL
Hotel

EVENT MENUS

October 1st 2026 - February 1st 2027

MENU 1
1195 per guest

1 glass of champagne | 3 courses
3 glasses of wine
Incl. wine top up
Incl. still/sparkling filtered water

Spice-cured salmon with horseradish cream, pickled kohlrabi, bitter salads, and parsley vinaigrette

Roasted Iberico presa with grilled beets, pickled red currants, and aromatic pepper sauce
Served with: Pommes croquettes with Gruyère and cep mushrooms

5-layer Valrhona chocolate cake with pistachio praline and chocolate sorbet

MENU 2
1395 per guest

1 glass of champagne | 4 courses
4 glasses of wine
Incl. wine top up
Incl. still/sparkling filtered water

Spice-cured salmon with horseradish cream, pickled kohlrabi, bitter salads, and parsley vinaigrette

Beef tartar with black pepper emulsion. pickled black trumpets and fresh truffle

Roasted Iberico presa with grilled beets, pickled red currants, and aromatic pepper sauce
Served with: Pommes croquettes with Gruyère and cep mushrooms

5-layer Valrhona chocolate cake with pistachio praline and chocolate sorbet

UPGRADE YOUR MENU

Do you want a special wine for your menu? Our Head Sommelier Christoffer Schwarz-Nielsen can guide you to a great taste experience. Just ask to talk to Christoffer or check out our entire selection of wines on admiralhotel.dk.

Please note that all prices is per guest. All changes and add ons must be selected by the entire company. Please advise regarding any allergies min. 5 days before your event.

Wine menu upgrades
Free-flowing wine for menu 1 +195 | menu 2 +250
Vintage wine menu for menu 1 +375 | menu 2 +450

Changes/add ons with additonal charges
Add coffee and petit four +70
Add 10 g. caviar to first or main course +155
Add cheese plate +135

This season, we have chosen to feature Ibérico Presa for its exceptional flavor profile and unique marbling, which ensures a remarkably tender and rich dining experience.

Should you prefer grain-fed beef instead of Ibérico, this upgrade is available for an additional +100 DKK per person

Changes without extra charges
Change welcome champagne to a cocktail

Replace Pan-fried Iberico Presa with:
Steamed Cod served with sautéed spinach, fennel, and mussel sauce.

@cphadmiralhotel
@ayeaye_restaurant

All prices are in DKK and includes 25% VAT