

Hansens Gamle Familiehave

Group menu



2020

**Hansen's Old Family Garden
– a place of tradition**

MENU FOR GROUPS

Minimum 10 persons

PLATTER (COLD AND HOT DISHES)

LUNCH PLATTER

Served between 11.00 and 16.00

Classic and spicy herrings, smoked salmon w/ asparagus, fillet of plaice w/ remoulade, chicken salad w/ bacon, pork tenderloin w/ fried onion,

roast pork w/ red cabbage, Brie cheese w/ grapes DKK 285,00

Classic platter

Served between 11.00 and 16.00

Classic and spicy herrings, smoked salmon w/ asparagus, fillet of plaice w/ remoulade, 1/2 egg and shrimp, chicken salad w/ bacon, warm pork liver pâté, roast pork w/ red cabbage, pork tenderloin w/ fried onion, Brie cheese w/ grapes

DKK 325,00

De lux classic platter

Served between 11.00 and 16.00

Classic and spicy herrings, smoked salmon w/ asparagus, gravad Lax w/ a sweet mustard sauce, 1/2 egg and shrimp, fillet of plaice w/ remoulade, chicken salad w/ bacon,

warm pork liver pâté, roast pork w/ red cabbage, fried pork tenderloin w/ fried onions,

2 high-quality ripe cheeses w/ grapes DKK 360,00

Hansen's large de lux platter

Served between 11.00 and 21.00

Classic and spicy herrings, smoked eel w/ scrambled eggs,

smoked salmon w/ asparagus, gravad Lax w/ a sweet mustard sauce,

fillet of plaice w/ Remoulade, chicken salad w/ bacon, warm pork liver pâté,

roast pork w/ red cabbage, fried pork tenderloin w/ fried onions,

cheese selection w/ grapes DKK 410,00

HANSEN'S CLASSIC DANISH DISHES

Minimum 25 persons - Served between 11.00 and 16.00

Classic Danish Lobscouse stew w/ butter, chives and pickled beetroot DKK 215,00

Hansen's famous Hash w/ fried egg, pickled beetroot and Sauce Béarnaise DKK 165,00

Home-made mock turtle served w/ lightly boiled egg and baguettes DKK 240,00

Classic roast pork w/ crackling served w/ red cabbage, pickled cucumber and boiled potatoes DKK 199,00

Boiled brisket of beef w/ freshly grated horseradish and horseradish sauce DKK 199,00

Roast duck w/ all the trimmings DKK 240,00

Veal or lamb fricassee served w/ boiled potatoes DKK 220,00

Beef Stroganoff served w/ mashed potatoes DKK 235,00

Creamy Goulash served w/ mashed potatoes DKK 220,00

Classic Danish beef or veal roast served w/ cranberry conserve, Waldorf Salad and a cream sauce DKK 230,00

Roast pork (Chrispy) served w/ boiled potatoes and a parsley sauce DKK 199,00

REMEMBER TO ORDER IN REAL TIME

SPECIAL AT CHRISTMAS AND CELEBRATIONS

BANQUET AND PARTY MENUS

BANQUET 1

Aperitif, Xanté
Light salmon mousse on a bed of sautéed herbs served w/ sauce verte
Fried veal w/ a vegetable ratatouille and a mushroom sauce
Cold Grand Marnier soufflé w/ fresh fruit and a berry puree
Coffee/tea served w/ petits fours
1 cognac or liqueur

With this menu, we serve: white and red wine, beer, soft drink ad libitum, and one glass of dessert wine.

Price per person DKK 649,00

BANQUET 2

Welcome drink 1 glass of champagne
1/2 lobster naturel w/ dill dressing and mayonnaise
Champagne Sorbet
Roast Prime rib filet served w/ bearnaise sauce, bordelaise sauce and peas francaise
Cheese plate w/ three ripe cheeses and pickled walnuts
Nut fragilité rolled around two kinds of homemade sorbet
Coffee, tea with petit fours
1 cognac or liqueur

With this menu, we serve:

2 gl. Louis Jadot, Bourgogne Blanc

3 gl. Louis Jadot Bourgogne Rouge

1 gl. Muffato della Sala, Antinori,, beer and soft drink ad libitum.

Price per person DKK 999,00

BANQUET 3

welcome drink, Xanté
HANSEN'S LARGE DE LUX PLATTER
Classic and spicy herrings, smoked eel w/ scrambled eggs, smoked salmon w/ asparagus, gravad Lax w. a mustard sauce, fillet of plaice w/ Remoulade, chicken salad w/ bacon, warm pork liver pâté, roast pork w/ red cabbage, fried pork tenderloin w/ fried onions, cheese selection w/ grapes
Coffee/tea served w/ petits fours
1 cognac or liqueur

To the above menu served beer, water and unlimited wine and 3 snaps

Price per person DKK 799,00

BANQUET 4

Welcome drink. 1 glass of champagne
Puff pastry Baked salmon with herbs served w/ sauce verte
Fried veal w/ a vegetable ratatouille and a mushroom sauce
Cold Grand Marnier soufflé w/ fresh fruit and a berry puree
Coffee/tea served w/ petits fours
1 cognac or liqueur

With this menu, we serve: white and red wine, beer, soft drink ad libitum, and one glass of dessert wine.

After coffee there will be open bar (beer, soft drink, wine and house spirits)

Price per person DKK 999,00

Festarrangementet kan udvides med:

Open bar (beer, soft drinks, wine) for 3 hours **Price per person kr. 229,00**

Open bar (beer, soft drink, wine and house spirits) for 3 hours **Price per person kr. 349,00**

MOST POPULAR

GROG'S FAVOURITE

Prawn cocktail, classic recipe
Fried veal w/ a vegetable ratatouille and a mushroom sauce
Citrus mousse, w/ fresh fruit and a berry puree

Price per person kr. 410,00

MAYOR DINNER

Home-made Gravad Lax on white bread w/ a mustard sauce
Prime rib of beef served w/ glazed onions, peas
Hansen's chocolate dream
w/ vanilla ice cream and fruit / berries

Price per person kr. 435,00

HARIET'S MENU

Home-made Gravad Lax on white bread w/ a mustard sauce
Wiener Schnitzel with grated horseradish, capers, lemon, peas, pommes sautées and gravy

Price per person kr. 309,00

RUTH'S MENU

Prawn cocktail, classic recipe
Classic Danish roast of veal served w/ cranberry conserve, Waldorf Salad and a cream sauce

Price per person kr. 309,00

INGEBORG'S MENU

Smoked salmon served w/ creamed spinach
Fried veal w/ a vegetable ratatouille and a mushroom sauce

Price per person kr 320,00



COMPOSE YOUR MENU

3 COURSES

Price per person kr. 440,00

4 COURSES

Price per person kr. 480,00

5 COURSES

Price per person kr. 535,00

STARTERS

Light salmon mousse on a bed of sautéed herbs served w/ sauce verte
Home-made Gravad Lax on white bread w/ a mustard sauce
Puff pastry Baked salmon with herbs served w/ sauce verte
Salmon Carpaccio w/ Danish caviar
Prawn cocktail, classic recipe
Smoked salmon served w/ creamed spinach
True lobster soup. **Additional DKK 25,00**
1/2 lobster naturel w/ dill dressing and mayonnaise.
Additional DKK 75,00
Lobster salad **Additional DKK 75,00**
Beef Carpaccio marinated w/ truffle oil. **Additional DKK 20,00**

BETWEEN COURSES

Blinis w/ Danish caviar
Champagne sorbet
3 grilled oysters in horseradish butter

CHEESE

Hansen's cheese selection (4 cheeses), served w/ walnuts in maple syrup, grapes, celery and rye biscuits
Baked brie de maux w/ Herbs

MAIN COURSES

Roast veal served w/ cranberry conserve, Waldorff Salad and a cream sauce
Roast beef or veal danis old fasion w/ cranberry , Waldorff Salad and a cream sauce
Roasted beef tenderloin w/ a vegetable ratatouille , Pommes Anna, red wine jus and Sauce Béarnaise: **DKK 45.00 extra**
Roasted veal tenderloin w/ a vegetable ratatouille. and morel sauce: **DKK 65.00 extra**
Roast Prime rib filet served w/ bearnaise sauce, bordelaise sauce and peas francaise

DESSERTS

Nut fragilité rolled around two kinds of homemade sorbet
Chocolate mousse w/ cognac and pistachios
Orange Marinated strawberries w/ Vanilla ice cream (season)
Hansens chocolate dream w / ice cream, fruit and berries
Cold Grand Marnier soufflé w/ fresh fruit and a berry puree

These menus can be extended with:

Vinarrangement 1

White and red wine ad libitum and a glass of dessert wine, beer and soft drink ad libitum.
Coffee/tea served w/ petits fours, 1 cognac or liqueur
Price per person DKK 310,00

Vinarrangement 2

2 gl. Louis Jadot, Bourgogne Blanc
3 gl. Louis Jadot Bourgogne Rouge
1 gl. Muffato della Sala, Antinori,
beer and soft drink ad libitum.
Coffee/tea served w/ petits fours, 1 cognac or liqueur.
Price per person DKK 549,00



EVENTS, RECEPTIONS ETC.

RECEPTIONER M.M. Minimum 25 persons

Reception 1

1 canapé w/ smoked salmon
1 canapé w/ prawns
2 finger sandwiches
2 mini Danish "frikadeller" (pork rissoles)
2 small sausages wrapped in bacon
1 mini fruitcake
1 piece of classic Danish "kranskekage"
1 petit four Sarah Bernhardt
Price per person DKK 199,00

Reception 2

2 finger sandwiches
1 Melon and Parma ham
1 canapé w/ smoked salmon
1 blinis w/ Danish caviar
1 mini spinach tart
2 mini Danish "frikadeller" (pork rissoles) w/ herbs
2 olive tapenade puff pastry canapés
1 biscuit w/ cream cheese
1 piece of Emmenthal w/ grapes
1 strawberry dipped in chocolate
1 mini fruitcake
1 petit four Sarah Bernhardt
Price per person DKK 310,00

BEVERAGE ARRANGEMENT FOR RECEPTIONS

wine, beer and soft drink ad libitum for 3 hours.
Price per person DKK 225,00

COFFEE ~ TEA ~ SWEET NIBBLES

Irish Coffee made with 30 ml of Irish whiskey	DKK	65,00
Coffee - Tea	DKK	34,00
Petits fours (x 2)	DKK	34,00
Dessert chocolates	DKK	36,00
Classic Danish "kranskekage"	DKK	42,00
Classic Danish apple dessert with whipped cream	DKK	68,00
Freshly baked Danish pastry	DKK	36,00
Hansen's classic Danish "lagkage" (layer cake)	DKK	42,00
Danish biscuits	DKK	18,00

MIDNIGHT SNACKS Minimum 25 persons

Onion soup w/ melted cheese toast	DKK	79,00
Creamy curry soup w/ herbs and chicken	DKK	79,00
Creamy asparagus soup – a Danish classic	DKK	79,00
Creamy Hungarian Goulash soup	DKK	89,00
3 small, open-faced sandwiches	DKK	92,00
3 sandwiches	DKK	85,00
Danish "frikadeller" w/ cold potato salad	DKK	89,00
Hansen's famous Hash with fried egg	DKK	120,00
Cold meats and pâté buffet	DKK	138,00

AFTERNOON TEA/COFFEE MENUS

No. 1: 3 small, open-faced sandwiches
Danish biscuits, coffee and tea

No. 2: 2 half buns with butter, Danish pastry,
Danish biscuits, coffee and tea

No. 3: Platter w/ marinated herring, fillet of plaice
w/ Remoulade, roast pork w/ red cabbage,
and Brie as well as coffee/tea w/ Danish pastry DKK 235,00

BRUNCH Minimum 30 persons

Smoked salmon w/ cream cheese,
Blinis w/ Danish caviar,
Chorizo omelette,
Scrambled eggs w/ cheese pork sausages,
Hash browns,
Parma ham w/ melon,
American pancakes w/ maple syrup,
salami and Danish "rullepølse"
Pork liver pâté w/ bacon,,
2 kinds of cheese,
2 kinds of jam,
Yoghurt Peach Melba w/ fruit coulis and hazelnut flakes,
fresh fruit,
home-made bread,
coffee, tea and orange juice
Price per person DKK 299,00

FLOWER DECORATIONS FOR PARTIES

Small flower decorations: **DKK 31.00 per person**
Large flower decorations: **DKK 41.00 per person**



Hansens Gamle Familiehave

CHRISTMAS CELEBRATION

Hansen's classic Christmas events

To just make the Christmas party a nice evening we Have composed the following events



Big de luxe christmas platter

(min. 2 pers.)

Classic and spicy herring , smoked salmon,
fillet of plaice w/ Remoulade,
smoked eel w/ scrambled eggs,
Danish brawn w/ pickled beetroot,
roast pork and duck w/ red cabbag and
Danish "frikadeller" w/ pickles
Brie cheese w/ grapes and classic Danish Ris à l'amande.

Price per person kr. 385,00

Friday Saturday evening kr. 420,00

De luxe christmas platter

(min. 2 pers.)

Marinated herring, smoked salmon,
fillet of plaice w/ remoulade,
Danish brawn w/ pickled beetroot,
roast pork and duck w/ red cabbage,
Brie cheese w/ grapes
Classic Danish Ris à l'amande.

Price per person kr. 295,00

Served from kl. 11.00-16.30

Hansen's christmas platter

(min. 2 pers.)

Minimum 2 persons

Marinated herring, smoked salmon,
fillet of plaice w/ remoulade,
Danish brawn w/ pickled beetroot,
roast pork w/ red cabbage,
Brie cheese w/ grapes

Price per persom kr. 199,00

Served Monday through Thursday

Served from kl. 11.00-16.00

Christmas menu

Smoked salmon from the Island of Enø
roast pork and duck w/ red cabbag
brown and white potatoes
classic Danish Ris à l'amande.

Price per person. 440,00

Friday Saturday evening kr. 475,00



**Music and dance,
every friday and saturday evening**

Christmas event 1

Classic and spicy herring , Smoked salmon,
fillet of plaice w/ Remoulade, smoked eel w/ scrambled eggs
Danish brawn w/ pickled beetroot, Danish "frikadeller"
Roast pork and duck w/ red cabbag,
Brie cheese w/ grapes and classic Danish Ris à l'amande.

With this menu, we serve: 2 draft beer and 2 snaps

Coffee/tea served w/ petits fours

1 cognac or liqueur

Price per person kr. 649,00

Friday saturday evening kr. 699,00

Christmas event 2

Classic and spicy herring , Smoked salmon,
fillet of plaice w/ Remoulade, smoked eel w/ scrambled eggs
Danish brawn w/ pickled beetroot, Danish "frikadeller"
Roast pork and duck w/ red cabbag,
Brie cheese w/ grapes and classic Danish Ris à l'amande.

With this menu, we serve: beer, soft drink and wine

ad libitum and 3 snaps per person.

Coffee/tea served w/ petits fours

1 cognac or liqueur

Price per person kr. 795,00

Friday saturday evening kr. 825,00

Christmas event 3

Classic and spicy herring , Smoked salmon,
fillet of plaice w/ Remoulade, smoked eel w/ scrambled eggs
Danish brawn w/ pickled beetroot, Danish "frikadeller"
Roast pork and duck w/ red cabbag,
Brie cheese w/ grapes and classic Danish Ris à l'amande.
Coffee/tea served w/ petits fours

1 cognac or liqueur

With this menu, we serve: beer, soft drink and wine

ad libitum and 3 snaps per person.

After coffee there will be open bar
(beer, soft drink , wine and house spirits)

Price per person kr.999,00

Christmas party

Aperitif.Xanté

Smoked salmon from the Island of Enø
roast pork and duck w/ red cabbag
brown and white potatoes
classic Danish Ris à l'amande.

Coffee/tea served w/ petits fours

1 cognac or liqueur

With this menu, we serve: white
and red wine, beer, soft drink ad libitum,
and one glass of dessert wine

Price per person kr. 699,00

Friday Saturday evening kr. 749,00

Hansens Gamle Familiehave

WE ARE OPEN
ALMOST ALL YEAR ROUND

SEE OPENING HOURS AND ALL OUR MENU ON
WWW.HANSENHAVE.DK



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