



Luxury Menu

Order a minimum of 7 business days beforehand

Appetisers, min. 8 people

Cooled oven baked salmon on a bed of finely chopped herbs and lightly marinated in a Dijon dressing

Beef tenderloin carpaccio dressed with balsamic vinegar and fresh parmesan

Thin slices of cold, smoked turkey breast with provisional-style cranberry compote on crisp leaf lettuce

All our appetisers are served with warm bread and butter

Main course, min. 8 people

Pullet breast stuffed with mushrooms and herb fried potatoes and port wine sauce

Medallion of beef tenderloin with cream-baked potatoes and cognac sauce

Slices of veal with thyme potatoes and mushroom sauce

All our main courses are served with three kinds of garnish, which we prepare from our market's fresh vegetables

Dessert, min. 8 people

Italian ice cream coated with chocolate truffle powder set over a bed of fruit coulis

Three varieties of cheese, coordinated with the menu and your wishes

Nut tart with orange sorbet and fresh fruit

Prices

Main course, DKK 155.00 per person

2 courses, DKK 200.00 per person

3 courses, DKK 240.00 per person

Meetings, Billund Lufthavn A/S



Standard Menu

Order a minimum of 7 business days beforehand

Appetisers, min. 8 people

Steamed salmon served on finely chopped herbs and lightly marinated in a Dijon dressing

Thin slices of cold, smoked turkey breast served on marinated pasta

Rolled plaice filled with smoked salmon and served on crisp leaf lettuce

All our appetisers are served with warm bread and butter

Main course, min. 8 people

Braised roast of veal with glazed pearl onions and carrots, and includes parsley potatoes and veal cream sauce

Oven baked breast of guinea fowl served with timbale of broccoli and baby corn with fried rissoles and mushroom sauce

Crispy-fried neck of pork served with red cabbage, pickles, brown and white potatoes and au jou sauce

Dessert, min. 8 people

Ice cream with fresh fruit

Brie cheese with marinated walnuts

Fruit tart with sour cream

Prices

Main course, DKK 135.00 per person

2 courses, DKK 175.00 per person

3 courses, DKK 205.00 per person

Meetings, Billund Lufthavn A/S



Lunch Menu

The flexible approach

Select the dishes you find most appetizing from the following groups. We are always ready to help you coordinate your menu or find the solution that fits you best.

Selection of meats

200g pan-fried ground beef
BBQ-grilled (tender, marinated pork)
Filet of chicken fried in herbs

Selection of potatoes

Baked potato with herb butter
Potatoes baked in cream
Pasta with sun-dried tomatoes

Selection of vegetables

Broccoli soufflé
Mixed salad
Oven-baked vegetables

Selections of sauces

Pepper sauce
Whisky sauce
Béarnaise sauce

Price per person

DKK 98.00 for one main course per group

Meetings, Billund Lufthavn A/S



Price list

Coffee/tea per person	DKK	27.00	
Soda	DKK	25.00	
Beer	DKK	27.00	
House wine	DKK	159.00	
Valsøllille juice	DKK	25.00	
Roll and butter	DKK	15.00	
Cheese, 2 slices	DKK	8.50	
Marmalade	DKK	8.00	
Cold meat and cheese, 2 slices	DKK	8.50	
1/1 slice of rye bread	DKK	8.50	
Breakfast bread, mini	DKK	10.00	
Breakfast bread	DKK	16.00	
Croissant	DKK	16.00	
Cake of the day	DKK	18.00	
Cookies	DKK	2.50	
Chocolate	DKK	5.75	
Club sandwich	DKK	79.00	
Sandwich	DKK	27.00	
Roe garnished filet of fish and shrimp served open face	DKK	94.00	
Filled baguettes	DKK	45.00	
Open face sandwich, premium	DKK	39.00	
Open faced sandwich, standard	DKK	29.00	
Bread and cheese or cold meat	DKK	29.00	
Canapé	DKK	22.50	
Fruit	DKK	5.50	
Sliced fruit per person	DKK	15.00	
Buffet of the day	DKK	175.00	<i>Order a minimum of 7 business days beforehand Only for at least 15 persons</i>

Meetings, Billund Lufthavn A/S