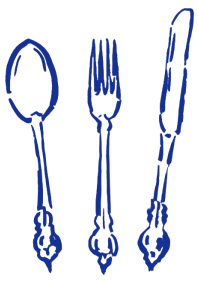
PRIVATE DINING

Experience an intimate private dining setting at Ryesgade 7 with your own chef and server.
Perfect for corporate events, celebrations, and special occasions.

Capacity: Up to 26 guests
Minimum spend: 15.000 DKK

Menu Packages



Classic Menu
4 starters for sharing
Main course
Dessert or cheese
Price: 318 DKK/person incl. water and bread





Napoleon Menu
2 oysters per guest
4 starters for sharing
Main course
Dessert and cheese
Price: 428 DKK/person incl. water and bread



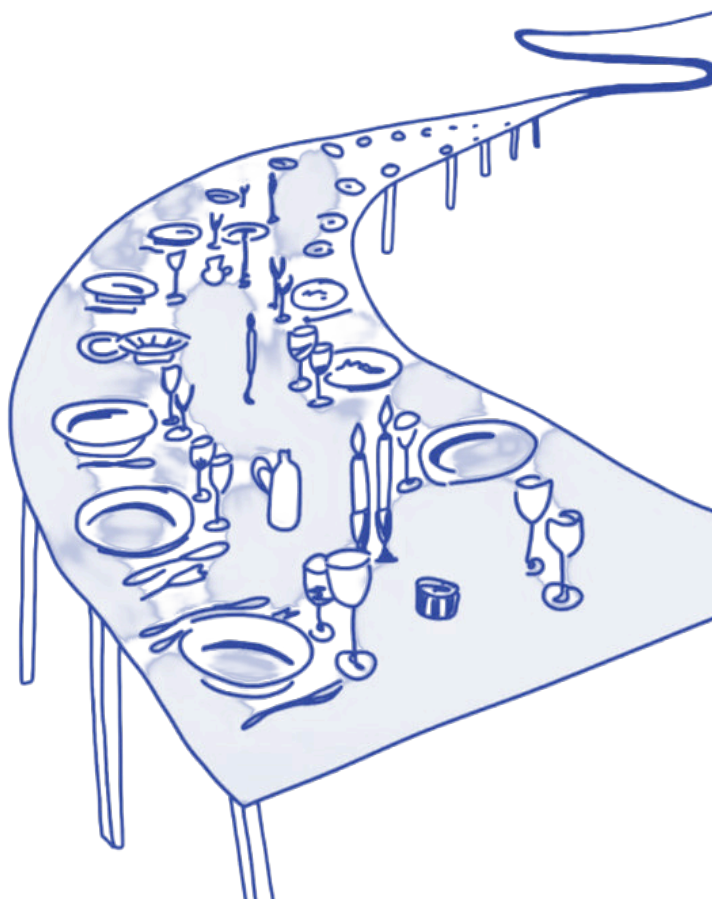
Drinks Packages

All drinks packages are served from 18.00-22.00, with possibility to extend until 23.45 at the latest.

Classic Drinks
House wines (red, white, sparkling) + beer
Price: 450 DKK/person
Extension: 100 DKK/person/hour

Signature Drinks
House wines + beer + Gin & Tonic, Vermouth & Tonic, Lillet Tonic
Price: 500 DKK/person
Extension: 125 DKK/person/hour

Premium Drinks
Premium wines + beer + Gin & Tonic, Vermouth & Tonic,
Lillet Tonic
Price: 600 DKK/person
Extension: 150 DKK/person/hour



FLOWERS

Setup 1

Petit: 2 vases per table × 3 tables – 1,300 DKK

Moyen: 3 vases per table × 3 tables – 1,800 DKK

Grand: 5 vases per table × 3 tables – 2,800 DKK

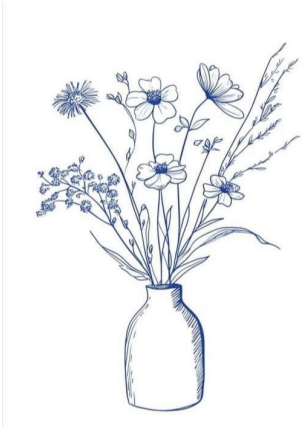
Setup 2

One bouquet per table – 3 bouquets in total

Petit: Bouquet incl. vase – 950 DKK

Moyen: Bouquet incl. vase – 1,125 DKK

Grand: Bouquet incl. vase – 1,500 DKK







ADD-ONS

Snacks (olives, nuts, chips): 55 DKK per person

French press coffee: 35 DKK per person

Chartreuse jaune: 65 DKK per person



Fully Customized Experiences

If you don’t quite fit into our pre-designed packages, are a wine connoisseur, or have other special requests, we’re happy to arrange a meeting with you.
Together, we can design a fully customized evening tailored to your party’s tastes, preferences, and desires.