



DANSK ARKITEKTUR CENTER



dac.dk/moeder

Selskabsbuffet 2026

Evening buffet

Mødepakke med afsluttende selskabsbuffet

Hel dag (08.30 - 21.00) – **1.535 DKK** (DAC Café og Salen)
Halv dag (13.00 - 21.00) – **1.335 DKK** (DAC Café og Salen)
Buffetmiddag serveres for minimum 40 og maksimum 80/120 personer

Vores menuer* følger årstidernes skiften.
Alle serveres med vores hjemmebagte lyse kernebrød og pisket smør. Inklusive sødt, et glas vin, øl eller vand samt te/kaffe.

Selskabsbuffet

18.30 - 22.00 – **1.125 DKK** (Café og Salen)
60 - 120 personer i Salen, 40 - 80 pers. i DAC Café (Min. 60 pers. på udvalgte dage).

Vores menuer* følger årstidernes skiften.
Alle serveres med vores hjemmebagte lyse kernebrød og pisket smør. Inklusive vin, øl eller vand ad libitum til kl. 21.45 samt te/kaffe.

*Med forbehold for mindre justeringer afhængigt af sæsonens råvarer.
Kan forekomme merpris ved allergener mm.

Allergenerne laktose (L), gluten (G) og nødder (N) er altid angivet på vores buffeter.

Alle priser er pr. person og i 2026 prisniveau inkl. moms

Meeting Package with Evening Buffet

Whole day (08.30 - 21:00) – **1,535 DKK** (Café and The Hall)
Half day (13.00 - 21:00) – **1,335 DKK** (Café and The Hall)
Buffet dinner is served for a minimum of 40 and a maximum of 80/120 guests

*Our menus follow the changing seasons.
Each is served with our homemade light multigrain bread and whipped butter. A sweet snack, one glass of wine, beer or water, and coffee/tea i also included.*

Evening Buffet

18.30 - 22:00 – **1,125 DKK** (Café and The Hall)
60 - 120 guests in the Hall, 40 - 80 guests in DAC Café (Min. 60 guests on selected dates).

*Our menus follow the changing seasons.
Each is served with our homemade light multigrain bread and whipped butter. Wine, beer, or water served ad libitum until 9:45 PM, with coffee/tea included.*

*Subject to minor adjustments depending on seasonal ingredients.
Additional charges may apply for allergens or special dietary requests.

The allergens lactose (L), gluten (G), and nuts (N) are always listed on our buffets.

All prices are per person and in 2026 price level, incl. VAT.



Vinter

Winter

December – Januar
December – January

- **Rimmet torsk – rødbede – peberrod – rød shiso**
Lightly salted cod – beetroot – horseradish – red shiso
- **Bagt selleri – miso – grønkål – hasselnødder (N)**
Baked celeriac – miso – kale – hazelnuts (N)
- **Hvid bønnepure – Lions mane fra Funga farm – valnødder (N)**
White bean purée – lion's mane mushrooms from Funga Farm – walnuts (N)
- **Karamelliserede løg – blommeeddike – butterdej (L) (G)**
Caramelised onions – plum vinegar – puff pastry (L) (G)
- **Cabbage salad – Fejø apples – mustard vinaigrette**
Warm liver pâté - mushrooms - bacon
- **Okse eller vildt**
Beef or game
- **Økologiske perlebyg – Funga farm svampe – Kirks gedefeta (G) (L)**
Organic pearl barley – mushrooms from Funga Farm – Kirk's goat cheese (G) (L)
- **Gateau Marcel – syltede bær – sprød chokolade (L) eller**
Gateau Marcel – pickled berries – crisp chocolate (L) or
- **Små kartofler - smør - timian**
Small potatoes - butter - thyme
- **Risalamande - kirsebær - ristede mandler**
Rice pudding (Risalamande) - cherry sauce - roasted almonds



Forår

Spring

Marts – Maj
March – May

- **Dansk koldrøget laks – ramsløg – mikro urter**
Danish cold-smoked salmon – wild garlic – herbs
- **Lynstegt okse fra Grambogård – gremolata – bitre salater (L)**
Seared beef from Grambogård Farm – gremolata – bitter salad leaves (L)
- **Hvid bønnepure – Lions mane fra Funga farm – valnødder (N)**
White bean purée – lion's mane mushrooms from Funga Farm – walnuts (N)
- **Sprød salat – fennikel – saltede mandler – sennepsvinaigrette (N)**
Crisp seasonal salad – fennel – salted almonds – mustard vinaigrette (N)
- **Bagte gulerødder – spinat - danske kikærter – yoghurtdressing (L)**
Oven-roasted carrots – spinach – Danish chickpeas – yogurt dressing (L)
- **Skindstegt Hopballe Mølle kylling – skysauce (L)**
Hopballe Mølle chicken with crispy skin – pan jus (L)
- **Knuste kartofler – citrontimian – olivenolie**
Lightly crushed potatoes – lemon thyme – cold-pressed olive oil
- **Luftig chokolademousse – råsyltede bær – knas (G) (L) eller**
Light chocolate mousse – pickled berries – crunch (G) (L) or
- **Rabarbertrifli - sprød crumble – luftig citronverbena-skum (G) (L)**
Rhubarb trifle – crunchy crumble – light lemon verbena mousse (G) (L)



Sommer

Summer

Juni – August
June – August

- **Hvid fisk - syltede jordbær - asparges - luftig kærnemælksvinaigrette (L)**
White fish – pickled strawberries – green asparagus – buttermilk vinaigrette (L)
- **Dansk økologisk mozzarella - squash – rucola - saltede mandler (L) (N)**
Danish organic mozzarella – zucchini – arugula – salted almonds (L) (N)
- **Grøn salat - små tomater - danske linser - yoghurt-misodressing (L)**
Green leaf salad – baby tomatoes – Danish lentils – yogurt miso dressing (L)
- **Spidskålssalat - rød quinoa - spinat – hyldeblomst vinaigrette**
Pointed cabbage salad – red quinoa – spinach – elderflower vinaigrette
- **Bagte gulerødder – spinat - danske kikærter – yoghurtdressing (L)**
Oven-roasted carrots – spinach – Danish chickpeas – yogurt dressing (L)
- **Citronmarineret Hopballe Mølle kylling – skysauce (L)**
Lemon-marinated Hopballe Mølle chicken – pan jus (L)
- **Kartoffelsalat – løvstikke - friskbælgede ærter**
Potato salad – lovage – freshly shelled peas
- **Persillepesto – ristet gær - solsikkekerner**
Parsley pesto – toasted yeast – sunflower seeds
- **Pavlova - sæsonens bær – mynte (L)**
Pavlova – seasonal berries – mint (L)



Efterår

Autumn

September – November

- **Røget dansk laks – syltet efterårsgrønt – persilleemulsion**
Smoked Danish salmon – pickled autumn vegetables – parsley emulsion
- **Romesco sauce – saltede mandler – olivenolie (N)**
Romesco sauce – salted almonds – olive oil (N)
- **Dansk økologisk mozzarella - Hokkaido – saltede græskarkerner (L)**
Danish organic mozzarella – Hokkaido pumpkin – salted pumpkin seeds (L)
- **Braiseret fennikel – danske kikærter – tomater – valnødder (N)**
Braised fennel – Danish chickpeas – tomatoes – walnuts (N)
- **Økologiske perlebyg – Funga farm svampe – Kirks gedefeta (G) (L)**
Organic pearl barley – mushrooms from Funga Farm – Kirk's goat cheese (G) (L)
- **Blomkåls-tabbouleh – krydderurter – Fejø æbler**
Cauliflower "tabbouleh" – herbs – Fejø apples
- **Kalvetyksteg fra Grambogård – skysauce – fermenteret peber (L)**
Veal sirloin from Grambogård – pan jus – fermented pepper (L)
- **Karamelliserede Fejø æbler – danske øko mascarpone – nøddeknas (L) (G) (N)**
Caramelised Fejø apples – Danish organic mascarpone – nut crunch (L) (G) (N)



Tilkøb

Add-ons

- **Danske udsøgte oste - hjemmelavet kompot - kiks** **115 DKK**
Selected Danish cheeses – homemade compote – crackers
- **Grøn salat - vinaigrette - kerner** **95 DKK**
Green salad – vinaigrette – seeds
- **Kold tallerkenanrettet forret (max 80 personer)** **135 DKK**
Cold plated starter (max 80 guests)