

*Menu*

*Turbot mousse with herb-marinated  
mussels & chervil cream*

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*Veal carpaccio with chili-marinated plum tomatoes,  
balsamico glaze & flakes of parmesan*

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*Whole-roasted loin of Danish summer lamb with  
thyme pesto, served with chervil-cooked new potatoes,  
baked rootbeet, butter-fried oyster mushrooms  
tender salat with grape fruit & roasted flakes of nuts.  
There to mild rose pepper gravy with mascarpone.*

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*Swiss mint parfait with chocolate & port-glazed figs.*

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*Coffee, tea & wedding cake.*

*Marianne & Søren*

*Friday August 19th 2005*

*Champagne Deutz 1997, Brut Rosé, Montagne  
de Reims, France.*

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*Errázuriz Carmenère 2003, Viña Don Maximiano  
Errázuriz, Aconcagua Valley, Chile.*

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*Heather Cream Liqueur, Inver House, Scotland.*

*Cognac Empereur XO, Daniel Bouju,  
Premier Cru, Grande Champagne, France.*

*Château la Rose Bellevue 2002, Cuvée Prestige,  
AOC Premières Côtes de Blaye, France*



*Holckenhavn Slot*