



VIP MENU  
16<sup>TH</sup> AUGUST 2010  
HORSENS (BILLUND)- NICE

STARTERS

*Finest Buffalo Mozzarella and Tomatoes  
Fresh Mixed leaf salad  
Mixed meat skewers*

MAIN COURSES

*Fillet Steak with a lobster Sauce  
Grilled Lamb Cutlets  
Free Range Chicken Breast in Sauce Diavolo  
Grilled salmon fillets with a Saffron Sauce*

SIDE DISHES

*Fresh seasonal grilled or steamed vegetables  
Baby new potatoes  
Brown or white Rice*

DESSERTS

*Gateau Marcel  
Fruit Tartlets  
Kansseii Cake*

CHEESEBOARD

*Selection of our finest International and Danish cheeses*





## CHAMPAGNE

LAURENT PERRIER BRUT

RAOUL COLLET

BRUNO PAILLARD BLANC DE BLANCS

## RED WINES

CHATEAU BATAILLEY 2001, BORDEAUX PAULLIAC 5EME GRAND  
CRU

CHATEAU GREYSAC 2004, MEDOC

## WHITE WINES

CHASSAGNE MONTRACHET PREMIER CRU 2007, BURGUNDY

CHABLIS, DOMAINE LAROCHE 2007

