

MENU

2024

CATERING ON BOARD

We are happy to supply catering for your event on board our boats, when you order for a minimum of 25 people.

All you need to do is fill in the order fields in this menu and return it to us together with your order number. We need your order as soon as possible and no later than 14 days before your event.

Please note that your order is only valid once you have received a written order confirmation from us.

Please note that all prices are excl. 25% VAT.

MY ORDER NO:

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BEVERAGES

ALCOHOLIC

- Carlsberg sixpack (6 x 33 cl) - **DKK 96**.....NUMBER:
- 1664 Blanc 4-pack (4 x 33 cl) - **DKK 120**.....NUMBER:
- Somersby Cider sixpack (6 x 33 cl) - **DKK 120**.....NUMBER:
- Red wine (75 cl) - **DKK 120**.....NUMBER:
- White wine (75 cl) - **DKK 120**.....NUMBER:
- Rose wine (75 cl) - **DKK 120**.....NUMBER:
- Cava (75 cl) - **DKK 165**.....NUMBER:

NON-ALCOHOLIC

- Coca Cola sixpack (6 x 33 cl) - **DKK 76**.....NUMBER:
- Cola Zero sixpack (6 x 33 cl)- **DKK 76**.....NUMBER:
- Grøn Tuborg 0,0% (non-alcoholic beer) (6 x 33 cl) - **DKK 76**... NUMBER:
- Water 20-pack (20 x 50 cl) - **DKK 299**.....NUMBER:
- Sparkling water, 24-pack (24 x 33 cl) - **DKK 280**.....NUMBER:

CHIPS

- Sea salt chips (25 g) - **DKK 15**.....NUMBER:

BAKED GOODS

- Danish pastry (**A**: snegl / **B**: spandauer) - **DKK 32**.....NUMBER **A**: **B**:
- Croissant - **DKK 32**.....NUMBER:
- Brownie (served in a paper bag) - **DKK 39**.....NUMBER:
- Small strawberry pie (served in a box) - **DKK 52**.....NUMBER:

COFFEE/TEA*

- Pot of **A**: coffee / **B**: tea (1,2 liter/approx. 5 cups) - **DKK 83**...NUMBER **A**: **B**:

*can only be ordered alongside baked goods or sandwiches.

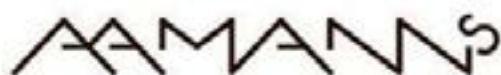
SANDWICH

Choose between **A**: sandwich bread or **B**: whole grain bun.

All sandwiches are served individually wrapped in paper bags with napkins.

- Sandwich with ham and cheese - **DKK 66**.....NUMBER **A**: **B**:
- Sandwich with turkey, bacon and curry dressing - **DKK 66**...NUMBER **A**: **B**:
- Sandwich with roast beef and pickles - **DKK 66**.....NUMBER **A**: **B**:
- Sandwich with falafel and salad - **DKK 66**.....NUMBER **A**: **B**:
- Sandwich with smoked salmon and asparagus - **DKK 66**.....NUMBER **A**: **B**:

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At Aamanns the foundation is our organic sourdough bread, which adds consistency, sweetness and bitterness, and provides a taste and textural counterpart to the cold cuts on top.

Bread, meat, vegetables, herbs, emulsions and crunchy elements are carefully dosed, and constitute a complete aesthetic whole, focusing on the overall flavour impression.

Our respect for the chef's craft is a driving force. We make everything from scratch, and of quality ingredients. We choose to pickle, braise, roast and bake ourselves. Fruits and vegetables are in season, the fish is sustainable, and our meat comes from animals that have lived a decent life in the open air. Flour and dairy products are organic.

It is possible to order gluten-free bread!



SMØRREBRØD - OPEN SANDWICH

3 PIECES OF OPEN FACED SANDWICHES

- Chicken salad with mustard, celery, romaine lettuce and crispy chicken skin
- Grilled sirloin with béarnaise, pickled cucumber, baked tomato and crispy potato
- 'Seasonal vegetarian open faced sandwiches' Depending on the season, this could be: Potato with smoked mayonnaise, pickled onions, radishes and crispy potato

The smørrebrød is delivered in portioned boxes and comes with disposable plates, cutlery and napkins.

DKK 240 per person

NUMBER OF PEOPLE:

Please note: the selection may vary depending on the season

3 PIECES OF SMØRREBRØD WITH DESSERT

The above with dessert of the season (cake, trifle, mousse or similar)

DKK 300 per person

NUMBER OF PEOPLE:

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AAMANN'S



MINISMØRREBRØD 3 PIECES OF MINI SMØRREBRØD

- Chicken salad with mustard, celery, romaine lettuce, and crispy chicken skin
- Grilled sirloin with béarnaise, pickled cucumber, baked tomato and crispy potato
- Salmon rilette with sour cream, mayonnaise and fresh herbs

The smørrebrød is delivered in boxes of 18 (for 6 persons)
and comes with disposable plates and napkins

DKK 155 per person

NUMBER OF PEOPLE:

Please note: the selection may vary depending on the season

3 PIECES OF MINI SMØRREBRØD WITH DESSERT

The above with dessert of the season (cake, trifle, mousse or similar)

DKK 215 per person

NUMBER OF PEOPLE:

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Supermarco is a bite of Italy in Copenhagen. Denmark's largest gourmet supermarket only imports the finest products from all regions of a country where quality and taste are an obsession.

Experience premium prosciutto, salame and bresaola, as well as wonderful meals with carefully selected cheeses from alp grazing cattle and sheep that eat wild herbs in Sardinia's highlands.

The store's buyers are constantly on the hunt for the best products, and Supermarco's passionate chefs bring the ingredients together so that they are presented irresistibly Italian.



ANTIPASTO/ITALIAN TAPAS

Vetricina sausage, finocchiona sausage with fennel, classic Toscano sausage, Parma ham, 24 month parmigiano cheese, Ubriaco di Raboso, bresaola with lemon, caprese (San Marzano tomatoes with mini mozzarella). Served with homemade compote and pesto, olives, sundried tomatoes, grilled artichoke and filone bread.

The meal is presented in portioned boxes and comes with disposable plates, cutlery, and napkins.

DKK 235 per person

NUMBER OF PEOPLE:

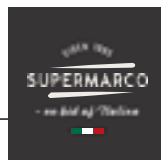
ANTIPASTO WITH DESSERT

The above with Tiramisu – Italian classic with savoiardo biscuits dipped in coffee, creamy, rich mascarpone cream, marsala liqueur, topped with cocoa powder

DKK 275 per person

NUMBER OF PEOPLE:

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CHEESE PLATE

24 month parmigiano reggiano, soft and mild maccagno, mature and tasty pecorino Napoleone, Ubriaco di Raboso, gogonzola dolce, caprese (San Marzano tomatoes with mini mozzarella).

Served with pesto, fig compote, 2 kinds of olive, grapes, salty almonds, focacette crackers with rosemary and filone bread.

The meal is presented in portioned boxes and comes with disposable plates, cutlery, and napkins.

DKK 235 per person

NUMBER OF PEOPLE:

CHEESE PLATE WITH DESSERT

The above with Tiramisu - Italian classic with savoiardo biscuits dipped in coffee, creamy, rich mascarpone cream, marsala liqueur, topped with cocoa powder.

DKK 275 per person

NUMBER OF PEOPLE:

TERMS & CONDITIONS

All prices are excl. 25% VAT.

We must receive your order as soon as possible and **no later than 14 days before the event.**

For ordering/delivery and subsequent cleanup, a handling fee of DKK 195 will be added to your order. You are welcome to arrange for your own catering on board, for which a handling fee of DKK 400 will be added to your order.

If you arrange your own catering, you are responsible for clean-up.

The order must be for at least 25 people.

Coffee/tea can only be ordered alongside baked goods or sandwiches.

The prices for drinks include plastic glasses and/or cups. With coffee/tea, sugar and cream is included.

You are welcome to take any leftover drinks with you after the tour.

Should you need to make any changes to your order after receiving your order confirmation, you can do so up to 5 weekdays before delivery. You can cancel your order up to 7 weekdays before delivery. If you cancel less than 7 weekdays before departure, you will be charged for the full order.

All items are subject to change in case of supplier failure or circumstances beyond Stromma Danmark's control.

Smørrebrød - open sandwich and Minismørrebrød are supplied by Aamanns.
Antipasto and cheese plate are supplied by Supermarco.
Minor changes may occur according to the season.

**Questions can be sent to info@stromma.dk or you can call
Customer Service at +45 3296 3000**