



WE ARE LOOKING FORWARD TO WELCOMING YOU
AND YOUR GUESTS AT CAP HORN



LUNCH OPTIONS

SERVED FROM 12.00 - 17.00

SMALL LUNCH

SERVED ON LARGE PLATTERS AT THE TABLE

Onion herring served with a cream made of eggs, pickles, mayonnaise and curry

Shrimps served with dill mayonnaise and lemon

Chicken salad served with bacon

Warm paté with bacon and mushrooms

Rye bread, sourdough bread and butter

Per guest DKK 200

LARGE LUNCH

SERVED ON LARGE PLATTERS AT THE TABLE

Onion herring served with a cream made of eggs, pickles, mayonnaise and curry

Smoked salmon

Shrimps with dill mayonnaise and lemon

Chicken salad served with bacon

Roast beef with 'remoulade'

Warm paté with bacon and mushrooms

Cheese with compote

Rye bread, sourdough bread and butter

Per guest DKK 300

if you are between 15 and 40 people
our lunch and evening menus can be served as a buffet in our private room on the first floor.

DRINKS PACKAGE 1

Two soft drinks or two draught beers

French press coffee and tea

PER GUEST DKK 125

DRINKS PACKAGE 2

Two soft drinks or two draught beers
or two glasses of house wine

French press coffee and tea

PER GUEST DKK 155

DRINKS PACKAGE 3

House wine, draught beers and
soft drinks for three hours

French press coffee and tea.

PER GUEST DKK 300
One extra hour DKK 100 per guest.

We are happy to create a wine menu or update the drink options with other wines, cocktails etc.

ADDITIONAL OFFERS

Organic cava, per glass DKK 80 / bottle DKK 375

Organic aquavit 4 cl, DKK 60 / bottle DKK 800

Other organic liqueurs for your coffee 2 cl, DKK 50 / bottle DKK 700

Organic French press coffee and tea, per guest DKK 35



EVENING OPTIONS

SERVED FROM 17.00

3 COURSE MENU

STARTERS

QUINOA SALAD (vegetarian)

Salad with quinoa, avocado, tomatoes, red onions, pumpkin seeds and mini romaine salad tossed in chive oil

or

SALMON TARTARE

Salmon tartare made of smoked and fresh salmon with red onion, mustard, capers, chives and lemon juice

or

CARPACCIO

Raw marinated beef carpaccio with matured cheese, French dressing with Dijon mustard, spring onions and fresh herbs

MAIN COURSES

'SPELTOTTO' (vegetarian)

Instead of using rice as in a regular risotto, we use organic spelt wheat to make our 'speltotto'. Served with pickled pumpkin, kale and matured crunchy cheese.

SEASONAL FISH

Fillet of this season's fish served with fennel, white wine sauce and potatoes with dill

or

ROAST BEEF

Roast beef with carrot purée, thyme sauce and roasted potatoes

DESSERTS

APPLE TRIFLE

Homemade apple compote layered with whipped cream and crunch

or

LEMON MERINGUE PIE

Short crust pastry filled with lemon curd made with organic lemons and topped with Italian meringue

or

CHOCOLATE

French chocolate cake made with rich Belgian chocolate served with vanilla ice cream

PER GUEST DKK 385

MENU WITH 3 SERVINGS

FIRST SERVING

Smoked salmon with a fresh herb cream and lemon

Salad with quinoa, avocado, tomatoes, red onions, pumpkin seeds and mini romaine lettuce with chive oil

SECOND SERVING

Chicken thigh confit

Roast beef

Green salad with French dressing

Potatoes

Sauce

THIRD SERVING

Please choose one of the following desserts in advance:

LEMON MERINGUE PIE

Short crust pastry filled with lemon curd made with organic lemons and topped with Italian meringue

or

APPLE TRIFLE

Homemade apple compote layered with whipped cream and crunch

PER GUEST DKK 445



COMPOSE YOUR OWN MENU

It is also possible to order from our current a la carte menu. To avoid waiting time, we recommend ordering in advance.

10-15 GUESTS:

On the day: Choose between two different starters, two different main courses and two different desserts.
Please, let us know, which dishes you wish to choose from four days before your visit.

15-20 GUESTS:

You choose the menu in advance, You can choose between two different starters, two different main courses and two different desserts. Please let us know in advance how many of each dish we need to prepare.

20+ GÆSTER:

You choose the menu in advance. All guests will have the same starter, main course and dessert.



Cap Horn is part of Tholstrup, a family owned company started in 1972. Tholstrup restaurants are all passionate about quality, love seasonal foods and have deep respect for the value of enjoying a meal in good company.

For companies, meetings and events for more than 10 people contact:
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(Monday-Friday 09.00-17.00)
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NYHAVNS
FÆRGEKRO

RESTAURANT
PEDER OXE

BØF & OST
simpleRAW



ZELESTE

FISH, FOOD & WINE

