

Group offers:

Offer no. 1: Incl. Admission to the gardens and presentation:

- Danish meat loaf with potatoes, sauce and sweet and sour.

– or –

- Roasted chicken breast with mushroom and bacon sauce, butter fried potatoes and vegetables.
- Coffee with warm strawberry/rhubarb pie and whipped cream.

Price: 260 DKK

Offer no. 2: Incl. Admission to the gardens and presentation:

- Danish meat loaf with potatoes, sauce and sweet and sour.

– or –

- Roasted chicken breast with mushroom and bacon sauce, butter fried potatoes and vegetables.

Price: 195 DKK

Additions for group offers

2 pcs. of chickens in tartlets	DKK 45,-
Carpaccio made of smoked roast haunch of venison with egg mousse, parmesan, sundried cranberries and salad	DKK 50,-
Piece of Cognac marinated smoked salmon with salad and herb dressing	DKK 60,-

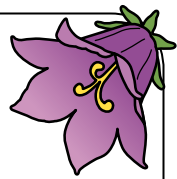
Please note: Min. 25 persons. Everyone in the group must choose the same dish!

BIRKEGÅRDENS
HAVER • DYR • FAMILIEPARK

Birkegårdens Haver : Tågerupvej 4, Tågerup : 4291 Ruds Vedby
Tel. 58 26 00 42 – tast 1 for café
cafe@birkegaarden.dk : bh@birkegaarden.dk : www.birkegaarden.dk

BIRKEGÅRDENS
HAVER • DYR • FAMILIEPARK

Café Klokkeblomst



Menu

Groups & Bus Companies

Summer 2021



Opening hours & prices 2021:

Open every day from 30/4 – 26/9 from 10 am to 6 pm.
Halloween from 16/10 – 24/10 from 11 am to 5 pm.
Christmas open Fridays, Saturdays and Sundays from 26/11 – 19/12 from 2 pm to 7 pm.

Open for groups:

We are open for groups outside the opening season but only by appointment with the café.

Christmas open for groups: From Thursdays to Sundays from the 25/11 - 19/12. Min. 25 people. If you wish to visit on other days, please contact the café. We have stands in the Christmas barn Fridays, Saturdays and Sundays from 2 – 6 pm.

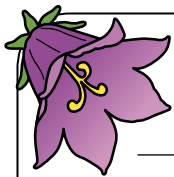
Contact: cafe@birkegaarden.dk

Admission:

Adults	DKK 105,-
Senior citizens (65+)	DKK 95,-
Children (2-12 years old)	DKK 75,-
Groups from 15 to 34 pers. / per pers.	DKK 90,-
Groups of more than 35 pers. / per pers.	DKK 85,-

Christmas admission:

Adults	DKK 90,-
Senior citizens (65+)	DKK 85,-
Children (2-12 years old)	DKK 75,-
Groups of more than 15 pers. / per pers.	DKK 80,-



Danish lunch "Smørrebrød"

1 pcs. hot fish fillet and 2 pcs. unspecified
"smørrebrød" DKK 90,-

Buffet:

White herring, spiced herring, curry salad and egg,
warm fish fillet with remoulade and lemon, 1 pcs. of
cold cut, warm Danish meatball, warm liver pâté
with bacon, warm pork loin with sour and 1 pcs. brie
with fruit DKK 155,-

Beverages

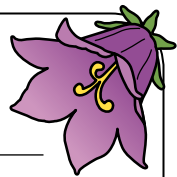
Spring water (no soda) DKK 15,-
Soft drinks, 25 cl. DKK 25,-
Beer DKK 30,-
White or red wine, 18,7 cl. DKK 50,-
White or red wine, 1 bottle DKK 195,-
Snaps / Bitter, 3 cl. DKK 30,-

Coffee & tea

Coffee or tea DKK 25,-
Coffee or tea with cookies DKK 35,-
Coffee or tea with homemade cake DKK 65,-
Coffee or tea with Danish "Birthday cake", apple pie
or strawberry/rhubarb pie DKK 70,-
Coffee or tea with half a bun and Danish
"Birthday cake" DKK 80,-

In case of other requests – please call us and we will discuss it.

Please see the group offers on the back!



Hot dishes

Roasted pork with potatoes and parsley sauce DKK 115,-
Fried beef tartare (min. 10 persons) DKK 115,-
Danish meat loaf with potatoes, sauce and sweet
and sour DKK 120,-
Lobscouse DKK 120,-
Pork loin with potatoes, sauce, red cabbage and sweet
and sour DKK 130,-
Spicy roasted pork loin with peas bonne femme,
butter-fried potatoes and cream sauce DKK 130,-
Traditional veal roast with potatoes, sauce, 1 type of
vegetables, cranberries, sour and Waldorf salad DKK 140,-
Wienerschnitzel decorated with lemon slice, sardine
and capers, sauce, peas and fried potatoes DKK 150,-
Baked salmon with leek and buttermilk whey sauce
(min. 10 persons) DKK 150,-

*Hot dishes min. 25 persons – Everyone in the group must choose the
same dish except vegetarian. Small groups of min. 10 persons can
choose between fried beef tartare and baked salmon.*

Vegetarian dishes

Starter: Pasta salad with vegetables and pesto DKK 55,-
Main course: Green no beef sandwich with potato
wedges salad and dip DKK 95,-
Main course: Fried polenta with vegetables and
cheese sauce/vegan without cheese DKK 85,-
Dessert: Red beet Panna Cotta with blueberries-
raspberries DKK 55,-

Desserts

Pancake with homemade parfait DKK 55,-
Rum pudding or lemon pudding DKK 55,-
Baked strawberry/rhubarb pie with whipped cream DKK 55,-