

TEDx Odense Women

x = independently organized TED event



EVENING MENU

Starters

Cold smoked salmon with broken apple gel, chiffonade of kale and herbs alongside crispy Danish beer porridge

Shrimp terrine served with shellfish mayo and garden cress

Venison beer-sausage

Smoked venison heart served with crispy potato and mustard crème

Kale salad with roasted wheat berry, raw Jerusalem artichoke and roasted hazelnuts VG

Beetroot salad made from baked and pickled beetroots, walnuts and fresh parsley VG

Main course

Brandade of cod, crispy salted cod with garlic and potato served with fermented garlic mayo

Soup of Jerusalem artichoke served with duck confit and pickled Jerusalem artichoke

Vegan soup of Jerusalem artichoke served with pickled Jerusalem artichoke VG

Dessert

Gammel Knas cheese from Denmark - Arla Unika served with pickled nuts V

Sorbet of goats' cheese served with crushed beetroot, caramelized walnuts and celery V

Black currant dream served with vanilla sauce V

Christmas cookies V

V = Vegetarian

VG = Vegan