

KIIN KIIN CATERING

WE BRING THE RESTAURANT TO YOUR HOME

8 courses Kiin Kiin Tasting Menu 1250 DKK
(the menu can be extended with the ekstravagants to 9 or 10 courses)
7-glass winemenu 950 DKK
7-glass juicemenu 550 DKK

Small appetizers for aperitif

Crisp reje chips
Salt meringue baked with soy sauce and cashews
Shrimp bread with coriander and sesame
Miang kam: Thai salad with ginger & tamarin
Stirfry with holy basil and egg yolk confit
Chiang mai sausage of chicken with pickled mustard

Proposal for aperitif

Champagne Charpentier per bottle 650 DKK
Charpentier Champagne Rosé prestige per bottle **775 DKK**
Kir white wine with crème de cassis per glass 75 DKK
Champagne glasses included

MENU

Tom Yam soup based on lobster & galangal -oyster mushrooms tempura
Grüner Veltliner, Kamptal / Lemon-icetea with thyme

Frozen tom ka with green asparagus scallops lemongrass & lime leaves
Chardonnay, Russian River Valley, California / Coconut milkshake

Spicy salad with prime beef mint & cucumber-refreshing lovage slurp
Riesling Feinherb, Mosel, Germany / Frech applejuice

Salted cod as relish with kumquats, tamarind & oranges
Saumur, Loire Valley / Passionsfruit & Oolong

Braised pork with five spiced shiitake consomme - puffed cracklings
Cote de Brouilly, Beaujolais / Kombucha

Jerusalem artichokes with veal & massaman
Monastrell, Empordà, Catalonia / Frech grapejuice

Lemon foam with thai basil

Mango sticky rice
Noble rot riesling, McLaren Vale, South Australia / Elderflower & Jasmin

The Extravagants (add on)

Frozen red curry with lobster & avocado +145 DKK (with wine 245 DKK / with juice 185 DKK)
Seared foie gras with plum wine & ginger +155 DKK (with wine 255 DKK/ with juice 195 DKK)

The fine print

Including one chef per 20 people. Minimum 12 people
We bring dishes. When buying wine menu, glasses will be included.
We can recommend wine or bring wine at favorable prices.
We arrive about 1 hour before the event starts.
We can arrange servants to help pour wine and serve.

For details and other suggestions contact Henrik
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