

A HEREFORD BEEFSTOUW
Function Packages





3 Courses: 299 kr
Beer Option: 280 kr
Price per person
Minimum 10 people

Menu 1

Apollo Menu

STARTER

A selection of snacks on a wooden board

MAIN COURSE

Traditional spare ribs with coleslaw, barbecue sauce and a baked potato with butter

DESSERT

Vanilla ice cream with salted beer caramel and crumble

BEER OPTION

Apollo's four types of home-brewed beer ad libitum

THE APOLLO BREWERY

The Apollo Brewery is a part of A Hereford Beefstouw, but the Apollo menu has been created especially to suit our home-brewed beer.

Since 1990, the brewery has supplied our guests with cold, foamy beer. Traditional draught beer and special brews are produced every month, crafted by our brewers using traditional recipes.

The brewery stands as a subtle mixture of new design and old foundations. Situated in the middle of the room, the sparkling copper-plated brewing kettles reaches from basement to the first floor. Traditional wooden tables, a beautiful skylight and an interesting view of the yeasting process in the cellar add to the cozy atmosphere in the brewery.

Menu 2

Get together Menu

3 Courses: 349 kr

Price per person

Minimum 10 people

STARTER

Pickled Salmon

The salmon pickled according to Mrs. Damgaard's original recipe from 1971

Served with a herb salad and warm horseradish cream
Bread and butter

MAIN COURSE

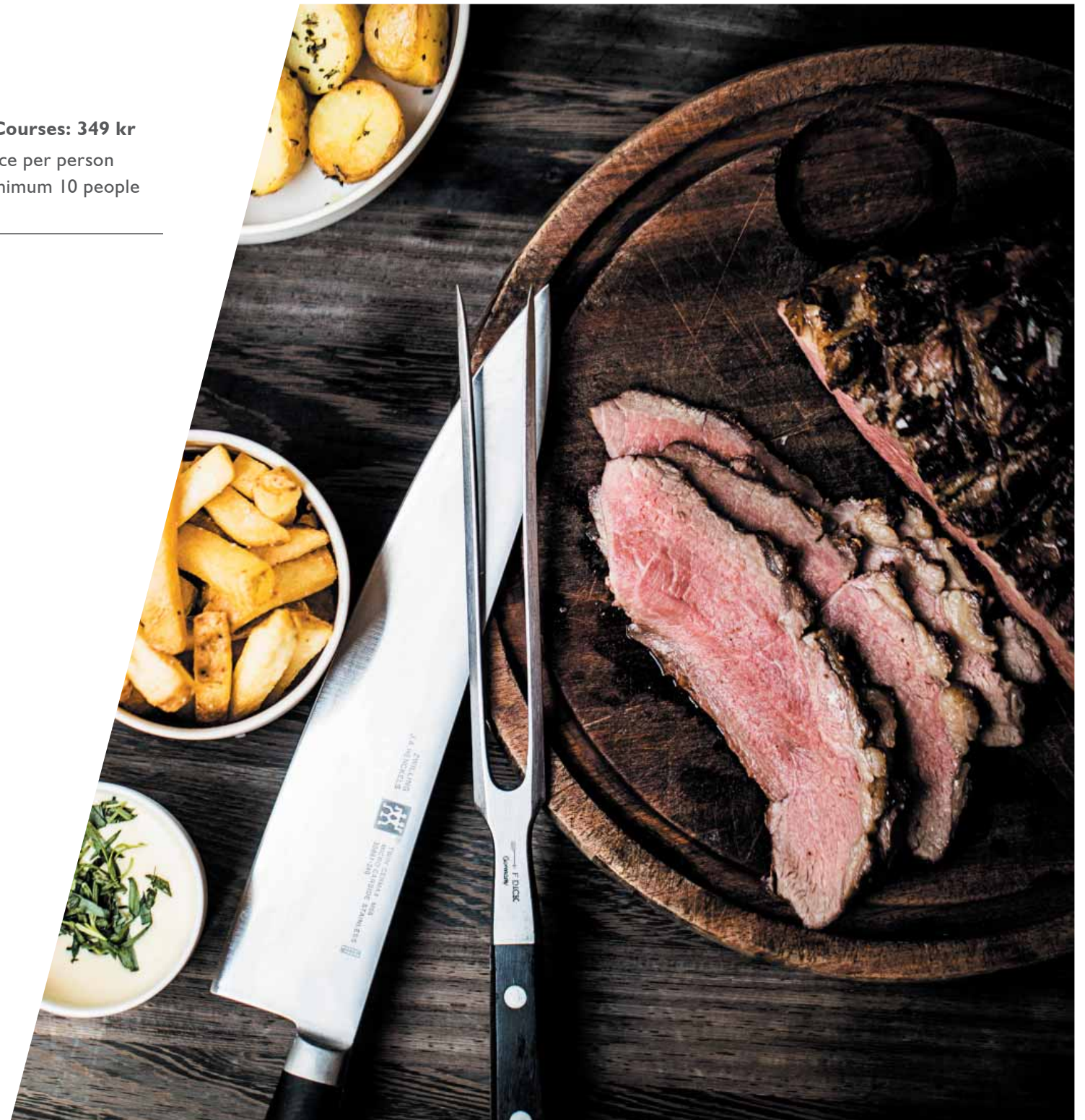
Whole Sirloin Roast, approx. 200 g
With a cabbage salad with beetroots, sundried cranberries and crisp seeds

Served with potatoes of the season and French fries, seasoned butter and sauce

DESSERT

Gourmet ice cream

A selection of ice cream and sorbet from the Joachim Kastberg Icery with a crisp garnish





2 Courses: 349 kr

3 Courses: 399 kr

Salad Bar: 55 kr

Price per person

Minimum 10 people

*If you want a larger steak,
the price is kr. 50 extra per 50 g*

Menu 3

A Hereford Beefstouw Menu

*Create your own 2 or 3 course dinner
from the following dishes:*

STARTERS

Pickled Salmon

(A Hereford Beefstouw Signature Dish)

The salmon is from the Faroe Islands and is pickled according to Mrs. Damgaard's original recipe from 1971. Served with a mustard dressing, cumin bread and butter
or

Carpaccio of Beef

with olives, Parmesan, lemon and warm bread

MAIN COURSE

Sirloin steak, approx. 200 g - grilled to your liking

Served with your choice of sauce and potatoes

DESSERTS

A Hereford Special

(A Hereford Beefstouw Signature Dish)

Vanilla ice cream, raisins marinated in rum, ginger, whipped cream, powder coffee, and Caloric liqueur
or

Mrs. Damgaard's apple cake

With almonds and macaroons

Wine Options

*Ice water is included with all wine options
All prices are per person*

Basic

3 hours ad libitum: 295 kr
3 glasses: 180 kr

House white wine
House red wine
Home-brewed beer
Soft drinks

Spanish

3 hours ad libitum: 395 kr
1 gl. white & 2 red: 225 kr

White: Albariño, Lagar de Costa (Raix Baixas)
Red: Proelio, Rioja Crianza or
Red: Trus Reserva, Ribera del Duero

Italian

3 hours ad libitum: 425 kr
1 gl. white & 2 red: 295 kr

White: Soave, Vicentini Agostino, Verona
Red: Tyrannus, Primitivo di Manduria or
Red: Chianti Classico, Bandini, Villa Pomona, Tuscany

Overseas

3 hours ad libitum: 450 kr
1 gl. white & 2 red: 300 kr

White: Mornington Peninsula, Chardonnay, Yabby Lake, Australia
Red: Nikela, Grangehurst Winery, South Africa or
Red: Cabernet Sauvignon, Seven Falls Cellars, USA

French

3 hours ad libitum: 495 kr
1 gl. white & 2 red: 330 kr

White: Chablis, Dauvissat, Bourgogne
Red: Ségla, 2. vin de Château Rausan Ségla, Margaux or
Red: Château Chantalouette, 2. vin de Ch. de Sales, Pomerol

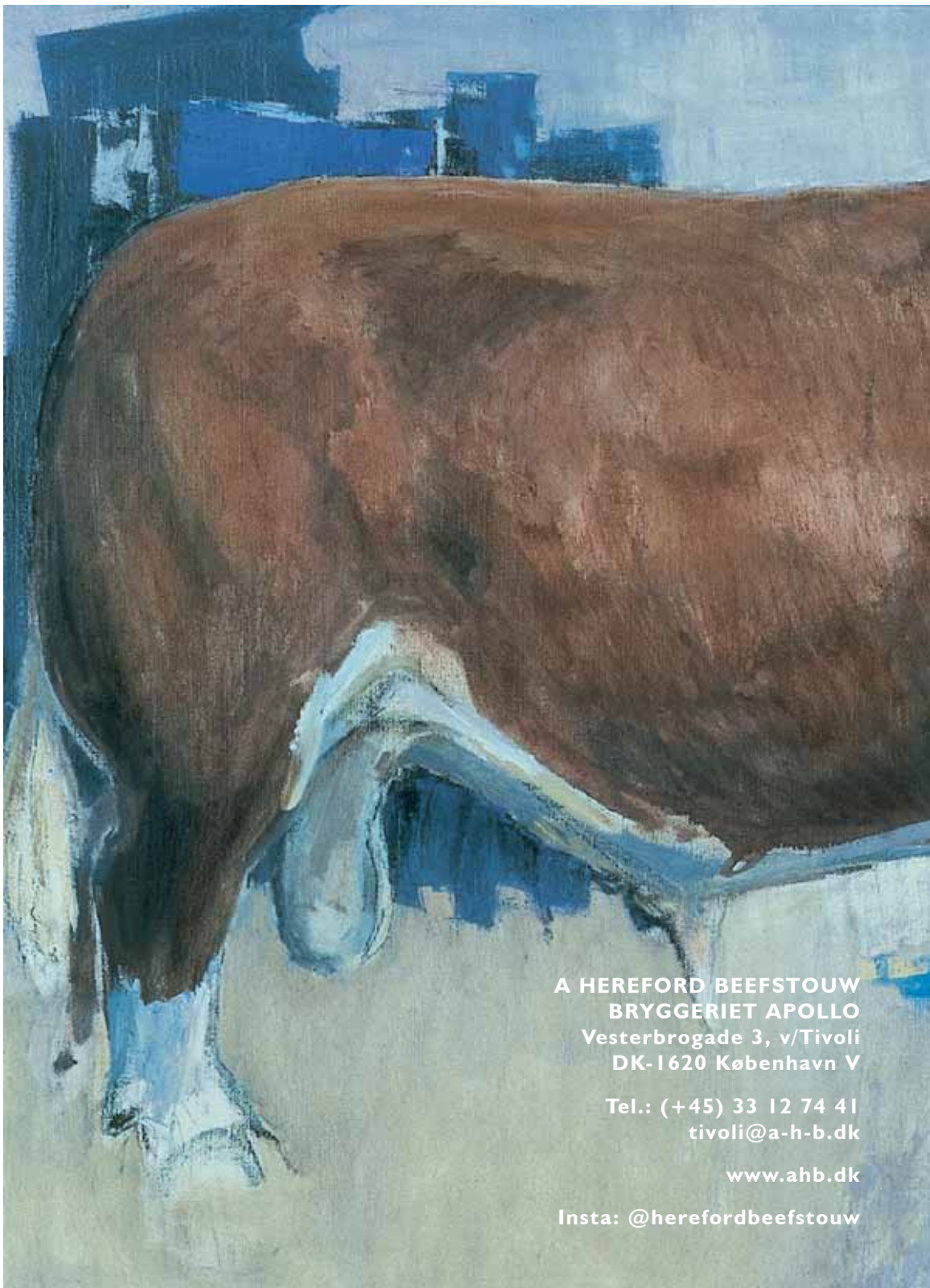
De Luxe

3 hours, ad libitum: 750 kr
One type of white and
one type of red wine

White: Meursault, Clos de Corvées Citeau, Chavy, Bourgogne
White: Pouilly Fuissé, Nectar, Roger Lassarat, Bourgogne
Red: Nuits St. Georges, J. Tardy & Fils, Bourgogne
Red: Châteauneuf-du-Pape, Hautes Brusquières
Red: Arnione, Bolgheri, Campo Alla Sughera, Tuscany, Italy
Red: Barbaresco, Cotta, Sottimano, Piemonte, Italy







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