



## SCANDINAVIAN CELLO SCHOOL

founded in 2016 to support, educate and promote young cellists

*At SCS a large emphasis is put on the food we eat - almost all our ingredients are fresh, locally sourced and often organic. We can provide breakfast (often with newly baked bread and fresh eggs), a light lunch and sit down communal "family fine dining" evening meal.*

*After working for many years in the entertainment business, we are very happy to host you for bespoke meals. This can be adapted to suit your needs or for a special occasion (such as a birthday, anniversary, etc.).*

*We offer breakfast, lunch or dinners and can cater for all allergies or dietary needs.*

*Breakfast is a fixed price of 50 DKK per person, and 3 course dinners are 350 DKK (with an option for reception with sparkling wine for 50 DKK). All meals include water and tea/coffee, and alcohol can be purchased.*

*We have a wine collection with some great bargains from 50 DKK per bottle up to vintage French and Italian wines from 1975 (prices on request). Wine can also be served per glass and beer is also available starting at 10 DKK. Cocktails made to order with an international selection of spirits.*

*For more details please get in touch with us and visit our instagram / facebook channels for some visual examples!*



## **Breakfast - Spring 2020**

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**Fresh Bread** (Rye Bread or Wholegrain/White SCS loaf) - baked in house

**Soft or hard boiled eggs** - Free range from Lund (1km)

**Cold smoked Trout** - fished by SCS, home smoked

**Homemade jams** (Berries, Rhubarb)

**Cheese**

**Fresh apples/pears** from Klippinge farm (13km)

**Coffee / Tea**



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**Breakfast 50 kr.**

*Please note: Breakfast preparation is only possible for the whole party of guests*

## **Dinner - Spring 2020**

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### Aperitif

**Hot Smoked Eel** - fished by SCS, home smoked  
**Eelpout Eggs infused in Korean Soju** - fished by SCS

### **Seaweed**

(Served with a glass of Crémant de Bourgogne or fresh cocktail on request)

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### Starter

**Slow cooked Marrow** - from Klippinge farm (13km)

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### Main

**"Catch of the Day"** - fished by SCS  
Or **"Hunt Special"** (shot within 5km)  
**Creamed Potatoes "Dijon" Style** - from Klippinge farm (13km)  
**Spring Vegetables**

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### Dessert

**Rhubarb** - SCS garden  
(Served with home infused Rhubarb vodka)

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### Coffee / Tea



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### **Menu 350 kr. (Aperitif + 50kr.)**

Wine Pairing per person from 100 kr. (Per request)

Wines matched to order from 50 kr. per bottle

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Please note the choice of "Catch of the Day" or "Hunt Special" must be served to the entirety of the table!  
You are invited to bring your own wines with a corkage fee of 50kr per bottle