



## Menu



*If you are unsure about any food intolerances or allergies, please consult a member of the service staff.*



**Tap water: Tap water is drinkable, reuse your bottle and stay hydrated.**

### Morning Coffee Breaks

- Freshly brewed coffee and tea
- Regional apple juice
- Mini Danish pastries
- Seasonal fresh fruit

### Lunch, Monday, 7.09.2026

- Small green salad
- Choice of sandwich
- Fresh fruits
- Bottle of water 50cl

### Welcome reception, Monday, 7.09.2026

- Mini garnished focaccia
- Tomatoes and mozzarella skewer
- Houmous with vegetable dips
- Various vegetarian “verrines”
- Salmon tartare spoon
- Mini ham croissant
- Mini spring rolls
- Sweet mignardises

### Lunch, Tuesday, 8.09.2026

- Choice of seasonal salads
- Pad Thai with vegetables and tofu

### Lunch, Wednesday, 9.09.2026

- Choice of seasonal salads
- Risotto in the Parmesan cheese wheel
- or Mushroom Risotto

### Afternoon Coffee Breaks

- Coffee/tea
- Mineral water still and sparkling
- Fruit juices
- Slice of cake or homemade mini biscuits

*Changes may occur at short notice.*

*We are doing our very best to accommodate as many participants as possible and meet their dietary needs. However, with more than 450 attendees, it is unfortunately not possible to cater for every individual intolerance, allergy, or dietary restriction. If you have severe allergies or follow a very strict diet beyond the requirements we are able to accommodate, please understand that we may unfortunately not be able to meet every individual need.*