



## **Nordic Chefs and waiter competitions Herning 2024**

### **Information for meals and Hotel.**

Meals:

#### **Monday 18<sup>th</sup> March**

evening at 18.00 in connection with Green chef in the exhibition center "Danish Streetfood" 30 euros per person

#### **Tuesday 19<sup>th</sup> March**

Gala dinner in the "Teaterkælderen" (150 meters from Scandic hotel)

19.00-19.30 Ankomst til "Teaterkælderen"

Kobberbaren åbner med et udvalg af vand, vin og bobler

Dette afregnes individuelt af gæsterne på aftenen

19.30 Gæsterne går til bords i lokalet

FORRET

Souffle af kammusling og lyssej på bund af kefir og ørredrogn

samt gin-marinerede agurker.

Hertil brød og dips

HOVEDRET

Helstegt kalvemørbrad med kartoffeltimbale, smørsauteret broccoliasparges,

pure af brunede løg, chunk af gulerod vendt i gastik, ristet kaiserhat og portvinssauce

toppet med urter fra Engesvang.

DESSERT

Halvkugel af hvid chokolademousse med æbleindlæg toppet med skovbær gele

Serveret på bund af krystalliseret hvid chokolade og salt karamel.

inkl. 3 glas vine , kaffe/the

Pris 100 euro pr. Person

***Registration for both events is sent to Uffe Nielsen mad@hosuffe.dk The menus must be paid for before the start of the evening. registration no later than March 1***

You can pay in cash before the evening's menu or bank transfer to Iban DK0230003698497238, remember to write name and number



Hotel :

Scandic hotel Regina, Fønnesbechsgade 20, DK-7400, Herning, Denmark

booking code: KOK170324

Contact directly to the hotel. Tel. 0045 97211500 mail [Herning@scandichotels.com](mailto:Herning@scandichotels.com)

room price DKK 1895 for a single room, + DKK 200 for a double room

Payment directly to the hotel, payment card or mobile pay or bank transfer

## **Remember the deadline 16 January 2024**

The rooms are then furnished.

P.S. Other hotels can be found, but there is a lot of pressure on the hotels for FOODEXPO