
VILLA GULLE BRUNCH MENU

Host your next event at Hotel Villa Gulle and treat your guests with a delicious brunch menu. Our brunch is served as a buffet and includes the following:

- ✦ Greek yogurt with muesli and berries
- ✦ Scrambled eggs, bacon & sausages
- ✦ Three kinds of cold cuts from Fynbo Slagteren
- ✦ Two compotes/jams & butter
- ✦ Assorted pastries
- ✦ Large fruit platter
- ✦ Warm liver pâté with mushrooms & bacon
- ✦ Three types of cheese
- ✦ Assorted rolls and rye bread
- ✦ Pancakes with syrup

Coffee/tea, water, apple/orange juice ad libitum

Price per person: 245 DKK

Add-ons per person:

Cold-smoked salmon with lemon-dill dressing.....	30 kr
Welcome drink.....	55 kr
Draft beer 0.5 L.....	55 kr
Draft beer 0.3 L.....	35 kr
Bottled beer.....	35 kr
Craft beer.....	65 kr
Soft drinks.....	35 kr
Spirits.....	40 kr

Add-ons per bottle:

House white wine, red wine, or dessert wine.....295 kr

Maximum duration of the event is 4 hours.

HOTEL
VILLA GULLE
NYBORG

VILLA GULLE EVENT MENU

Host your next event at Hotel Villa Gulle and treat your guests with one of our delicious event menus. Of course, you have the option to customize the menu with your own preferences.

Starter

Fjord shrimp with steamed asparagus and beurre blanc sauce

Main Course

Beef tenderloin with Pommes Anna & red wine sauce

Dessert

Chocolate brownie with ice cream and berries

Price per person: 455 Dkk

Starter

Hot-smoked salmon with smoked cheese cream

Main Course

Steak frites with béarnaise sauce and green salad

Dessert

Crème Brûlée

Price per person: 425 Dkk

Starter

Carpaccio with arugula, parmesan, and olive oil

Main Course

Stuffed young chicken breast with spring vegetables and hollandaise sauce

Dessert

Chocolate mousse with whipped cream and berries

Price per person: 385 Dkk

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