

# GROUP MENUS

KöD offers three menus for groups – Choose either 2, 3 or 4 servings. The starter is plated and served with home-baked bread, while we serve the main course sharing style with a refill option.

Everything you see on the various menus will be a part of your dinner. Therefore, you should not choose between the different servings – just enjoy tasting them all. We guarantee plenty of food as well as a lot of different flavours.

Our group menus are served for the entire group and are offered for 10 people or more

# KöD

STEAKHOUSE

EST. 2014

DENMARK

# MENU ONE

£39

per person

## Starter

### Beef carpaccio

Thinly sliced prime British beef w. old Winchester cheese, wavy croutons, pearl onion shells pickled in red wine, fresh arugula & browned buttercream

(MU,E, M,W)

### Homemade bread

w. tarragon & mustard mayo, sea salt

## Main

### Roast – Tri-Tip – British – Grass-fed

Rosemary, sea salt & KÖD's pepper blend (M)

Steak chips à la KÖD

Crispy steak chips w. fresh thyme & sea salt

### Tomato & basil

Fresh cherry tomatoes, yellow semi-dried tomatoes, fresh basil & creamy white cheese

### Ceasar salad

w. romaine salad, caesar dressing, crispy croutons & Old Winchester cheese

(M,E,W)

## Sauce

Signature sauce – Port Glaze (M, SD, S)

Homemade Bearnaise (SD, S)

# MENU TWO

£49

per person

## Starter

### Beef carpaccio

Thinly sliced prime British beef w. old Winchester cheese, wavy croutons, pearl onion shells pickled in red wine, fresh arugula & browned buttercream  
(MU,E, M,W)

### Homemade bread

w. tarragon & mustard mayo, sea salt

## Main

### Roast – Tri-Tip – British – Grass-fed

Rosemary, sea salt & KÖD's pepper blend (M)

### Steak chips à la KÖD

Crispy steak chips w. fresh thyme & sea salt

### Tomato & basil

Fresh cherry tomatoes, yellow semi-dried tomatoes, fresh basil & creamy white cheese

### Cesar salad

w. romaine salad, caesar dressing, crispy croutons & Old Winchester cheese  
(M,E,W)

## Sauce

Signature sauce – Port Glaze (M, SD, S)

Homemade Bearnaise (SD, S)

## Dessert

### Chocolate brownie

w. raspberry mousse, blackberry compote & crystallized white chocolate (E,M)

# MENU THREE

£70

per person

## Starter

### Beef carpaccio

Thinly sliced prime British beef w. old Winchester cheese, wavy croutons, pearl onion shells pickled in red wine, fresh arugula & browned buttercream  
(MU,E, M,W)

### Homemade bread

w. tarragon & mustard mayo, sea salt

## Entrée

### Cod NOT KöD

Citrus-cured cod ceviche, smoked roe, salty capers & herb oil. Served with passion fruit vinaigrette w. lime, chilli, ginger & palm sugar (W, M, E, F)

## Main

### United Kingdom Ribeye

Scotland – Grass-fed, Hereford & Angus, aged in Himalayan salt (M)

### USDA New York Striploin

USA – Corn-fed, hand-selected Prime Black Angus, minimum 65 days aged (M)

### Crispy Chicken

Crispy, breaded Creedy Carver chicken thighs. Cooked w. lemon & rosemary finished with truffle & tarragon butter (W, E, SD, S)

### Steak chips à la KöD

Crispy steak chips w. fresh thyme & sea salt

### Tomato & basil

Fresh cherry tomatoes, yellow semi-dried tomatoes, fresh basil & creamy white cheese

### Ceasar salad

w. romaine salad, caesar dressing, crispy croutons & Old Winchester cheese (M,E,W)

## Sauce

Signature sauce – Port Glaze (M, SD, S)

Homemade Bearnaise (SD, S)

## Dessert

### Chocolate brownie

w. raspberry mousse, blackberry compote & crystallized white chocolate (E,M)