



SENS HOUSE

MENU & EXPERIENCE



The Senshouse Private Experience

*It begins with a conversation.
You share the occasion, the place
and the people you wish to gather.*

*You choose what you would like to eat and drink from our
menu, as well as the atmosphere and experience
you wish to create for the evening.*

*On the day of the dinner, we arrive before your guests.
A chef cooks in your kitchen, our team ensures an elegant
and discreet service, and your home gently
transforms for the evening.*

*You host, we take care of everything.
What remains is a warm, intimate and unforgettable moment.*

*Sens House also invites you to become part of a private cir-
cle, with access to confidential gatherings
and exclusive dining experiences.*

SNACKS

3 pieces - 560 DKK

Brioche stuffed with Beef tartare,
Smoked Mayonnaise and Black Truffle

Lobster Roll in a Butter Brioche

Chicken Tenders with Crème Cru and Caviar

Shrimp Sandwich, Smoked bacon, Avocado
with Fermented Hot Sauce

DRINKS

2 hours - 695 DKK per person

Coupe of Champagne
Selection of Wines
Signature Cocktails

FOOD MENU

1320 DKK

APERITIF (included)

Chips&Dips

Salmon Eggs on Blinis

STARTERS

Bethroot Salmon Gravelax

Foie Gras mi-cuit au Torchon

Saint-jacques & Black Truffle Carpaccio +80 DKK

MAINS

RibEye and Parmesan & Black Truffle

French Fries +110 DKK

The senshouse Lemon Pasta and Caviar

Beurre Noisette & Morelle Risotto

SIDE (included)

Roasted Vegetables&Potatoes

Depending the season

Fresh Green Salad

DESSERTS

Cherry Pavlova

Marble Chocolate Mousse

Please choose one starter, one main and one dessert for the whole table.

We are open to make some adjustment to match your taste and desire.

Let us know if you have any allergies or dietary requirement.

ADD ON

Oyster plater x6 340 DKK

Served with Shallots Vinegar, Lemon and Chilli Sauce

+1 Course 250 DKK per person

Cheese plate 170 DKK per person

Black Truffle 40 DKK per gram

(available depending the season)

**Bread, wipped butter & olive oil,
still&sparkling water,
and service are included.**

CAVIAR

CAVIAR SERVING

Magnatum Caviar Gold

Served with Blinis, Crème Fraîche and Classic Garnish

20g 740 DKK

50g 1800 DKK

100g 3620 DKK

200g 8240 DKK

500g 19 200 DKK

PAIR WITH FROZEN VODKA

Served with Pickles & Juice

Frozen Shot 4cl 55 DKK

Beluga 75cl 860 DKK

Greygoose 75cl 710 DKK

PAIR WITH CHAMPAGNE

Laurent Perrier Brut 75cl 1350 DKK

Jaquesson No 743 75cl 1920 DKK

BEVERAGE MENU

WINE LIST

Champagne

Taittinger Brut Réserve, Champagne, France 810 DKK

Laurent Perrier, Cuvée Rosé, Champagne, France 1350 DKK

Jacquesson Cuvée No 743 Extra Brut, Champagne, France 1920 DKK

Grand Terroire Schiste Schieferberg, Arthur Metz, Crémant d'Alsace, France 580 DKK

Blanc

Riesling, Grand Cru Osterberg, Alsace, France, 2021 580 DKK

Chablis Premier Cru, Domaine Laroche, Les Fourchaumes Vieilles Vignes,
Bourgogne, France, 2023 810 DKK

Mâcon-Village, Pierre Boisson Au Poirier Chanin, Bourgogne, France, 2020 1120 DKK

Pouilly-Fumé, André&Edmon Figeat Les Origines, Haute-Loire, France, 2024 460 DKK

Rouge

Pomerol, Château Prieurs La Commanderie, Bordeaux, France, 2020 480 DKK

Côtes de Beaune, Domaine Jeanson Parigot Savigny-Lès-Beaune «Les Peuillets»,
Bourgogne, France, 2024 510 DKK

Mercurey Premier Cru, Château de Chamirey Mercurey Premier Cru 'Les Ruelles' Monopole,
Bourgogne, France, 2022 720 DKK

Château-Neuf-du-Pape, Sainte Pierres de Nalys, Rhône, France, 2019 1100 DKK

Barbera d'Alba Superiore Cascina Morassino, Italie, 2022 620 DKK

Sweet Wine

Sauternes, Château Bastor-Lamontagne, Bordeaux, France, 2005 650 DKK

Monbazillac, Domaine du Grand Pouget, Dordogne, 2020 380 DKK

WINE PAIRING&DRINKS

3 Glasses of Wine 495 DKK

or

1 Coupe of Champagne

3 Glasses of Wine

1 Cocktail or Digestive

830 DKK

COCKTAILS 160 DKK

Dirty Martini

Espresso Martini

Negroni

Amaretto Sour

PornStar Martini

Non-Alcoholic cocktail on demand

Unlimited cocktails 1100 DKK per person

BEERS Kolster Organic 70 DKK

Pilsner

IPA

Dry Stout

Non-Alcoholic Pilsner



DIGESTIFS 4cl

Chartreuse Verte 210 DKK

Cognac Claude Chatelier VS 160 DKK

Cognac Gourry de Chadeville

Très Vieux 1er Cru 320 DKK

Armagnac Baron Gaston Legrand

Millésime 1983 400 DKK

COLD BEVERAGE 55 DKK

Coca Cola

Coca Cola Zero

Fever Tree Ginger Beer

Fever Tree Tonic

Folk Kombucha

Kolster Apple Juice

Unlimited soft 310 DKK per person

HOT BEVERAGE 55 DKK

Tea selection from Palais des Thés

French press Coffee

ATMOSPHERE&SERVICE

A warm, inviting atmosphere with candles, soft lighting, and gentle background music.

Elegant white tablecloth with vintage Art de la Table, fine silverware, and crystal glassware sourced in South of France.

Discreet service, attentive and professional.
Elegantly dressed staff.

Included

Candle light Ambiance
Sound System & Playlist
Wine & Cocktail SetUp
Personalized seating plan
Custom printed menus

Optional

Private chauffeur on demand
Curated Beauty and Refreshment tray 350 DKK per person
Flowers on the table and around the place on demand
Handwritten invitations send by post
90 DKK per invitation
Projection of films or photos 2300 DKK