

Foraging trips with SANKETURE

All experiences can be adjusted to your needs and wishes.



Mushroom hunt

A guided nature experience focusing on wild edible mushrooms

- Minimum: 15 people
- Duration: 2 hours
- Description: 2-hour guided foraging tour
- Mushroom and wild food expert

September till november
From 260 kr. excl. VAT per person

Foraging Trip

A guided nature experience focusing on wild food

- Minimum: 10 people
- Duration: 2 hours
- Description: 2-hour guided foraging tour
- Wild food expert

Marts till november
From 240 kr. excl. VAT per person

All tours can be conducted in English. Owner and professional forager, Nina, is half-British and speaks fluent English.



Wild Food Dinner and Foraging Experiences

All experiences can be adjusted to your needs and wishes.



Wild Food I

Foraging trip followed by 1 course meal

- Minimum: 10 people
- Duration: 2-2.5 hours
- 1-hour guided foraging tour
- 1 main course
 - risotto/pasta dish
- Service and cutlery
- Simple outdoor setup including blankets and lanterns

All year

From 519 DKK. excl. VAT per person

Wild Food II

Foraging trip followed by 2 course meal. Guests make their own starters.

- Minimum: 10 people
- Duration: 2.5-3 hours
- 1-hour guided foraging tour
- 2 servings, including our signature flatbread topped with wild herbs foraged by participants, and Danish cheese
- Service and cutlery
- Outdoor setup including blankets and lanterns

All year

From 599 DKK. excl. VAT per person

Wild Dinner and Foraging Tour I

Foraging trip followed by 3 course meal. Guests make their own starters.

- Minimum: 15 people
- Duration: 3 hours
- 1-hour guided foraging tour
- 3 servings cooked over a fire, including our signature flatbread topped with wild herbs foraged by participants, and Danish cheese
- Service and cutlery
- Outdoor setup including blankets and lanterns

All year

From 720 DKK. excl. VAT per person

Wild Dinner and Foraging Tour II

Foraging trip followed by 2 course meal, including making your own starter.

- Minimum: 15 people
- Duration: 3-4 hours
- 1-hour guided foraging tour
- 5 servings cooked over a fire, including our signature flatbread topped with wild herbs foraged by participants, and Danish cheese
- Service and cutlery
- Outdoor setup including blankets and lanterns

All year

From 895 DKK excl. VAT per person

Unique gastronomic experiences

Food restrictions and allergies can be accommodated



Snaps or Gin Foraging Tour with Tasting

Guided foraging trip with focus on wild food for gin and snaps. Including tasting.

- Minimum: 10 people
- Duration: 2.5 hours
- 1.5-hour guided foraging tour
- Tasting of our wild brews (at least two varieties)
- Guidance on making "cold compound"
- Take home 0.5 L of your own brew in a glass bottle

March till november

**From 320 DKK excl. VAT
per person**

Oyster safari

Oyster hunt in the sea and a glass of champagne.

- Minimum: 20 people
- Duration: 3 hours
- 1.5-hour guided oyster hunt in the sea
- Introduction to the history of oysters in Zealand
- Learn how to open oysters
- Taste your own oysters with the chef's vinaigrette
- 1 glass of champagne
- Take home your own oysters

September till april

**From 400 DKK excl. VAT
per person**

Seaweed / Shellfish

Foraging in the sea, and learn about the oceans vast food pantry.

- Minimum: 15 people
- Duration: 3 hours
- 1.5-hour guided seaweed or shellfish hunt in the sea
- Learn how to find seaweed or shellfish
- Inspiration for dishes
- Small snacks from the sea
- Take home your own harvest

September till april

**From 480 DKK excl. VAT
per person**

Wild Food Workshop

Wild Food Workshop where you forage and learn to cook with our chefs.

- Cooking class with a chef
- 4 dishes created together over a fire, including our signature flatbread topped with wild herbs foraged by participants and Danish cheese
- Small snacks during the cooking process
- Water and 1 wild juice
- Aprons and equipment
- Service and cutlery
- Outdoor setup including blankets and lanterns
- Recipes on the dishes

All year

**Fra 1195 kr. ex moms
pr. person**

NEED IT WILDER?



You decide the level of WILDNESS.

We combine fresh ingredients, wild surroundings, stunning table settings and roaring campfires to create an event you'll never forget.

- Professional forager to guide you
- A chef with 20 years of experience creates a gourmet menu (number of courses to be agreed upon)
- Professional photography of your event
- Wine, water, and juice menu available
- Unique table setting and decorations with nature at its center.

Price is planned privately and catered to your needs.

Available upon request.





The cofounders of SANKETURE

Nina Fay Christensen and Thomas Askov are the cofounders of Sanketure, offering over 400 foraging tours to their guests.

Nina, a former schoolteacher, is passionate about seasonal eating and sustainable foraging.

She delivers herbs, berries and mushrooms to top Michelin starred restaurant and acclaimed chefs.

She is an expert at foraging, teaching and making a small herb seem like the single most important herb in the world. Be enthralled by her storytelling and experience it for yourself.

Thomas, a trained chef, ensures that guests enjoy unique flavors while learning to use wild ingredients. With a chef's skill and knowledge he is an asset to ensure a tasteful, authentic and unique dining experience. His understanding of produce, seasons and skillset makes him outstanding at foraging and utilizing nature's wild flavors.

Sanketure provides guided foraging tours, wild food experiences, workshops, and other unique nature-gastronomy experiences for both private and corporate clients.

Sanketure also supplies herbs, mushrooms, berries and other wild ingredients to top restaurants in Copenhagen, including the two-Michelin-starred restaurant Alchemist, Dragsholm Slot, JA TAK, Ruby cocktail bar, Barabba, Bobe and others.

BØRSEN.



Helsingør Dagblad



/ritzau/

LUKSUS.LAND



SANKETURE