Foraging trips with SANKETURE

All experiences can be adjustet to your needs and wishes.



A guided nature experience focusing on wild edible mushrooms

Mushroom hunt

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

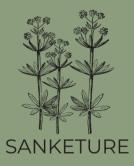
September till november From 260 kr. excl. VAT per person



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 adjustet to your needs and wishes.

Wild Food I

Wild Food II

Wild Dinner and Foraging **Tour 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 vear From 519 DKK. excl. VAT per person

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

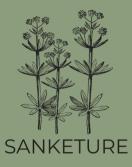
All year From 599 DKK. excl. VAT per person

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 foraing trip ith 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.

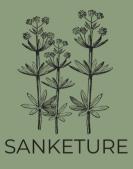
- Minimum: 20 people
- Duration: 3 hours
- 1.5-hour guided oyster hunt in the sea
- Introduction to the history of oysters in Zealand
- Learn how to open oysters
- Taste your own oysters with the chef's vinaigrette
- 1 glass of champagne
- Take home your own oysters

September till april From 400 DKK excl. VAT per person

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
- Take home your own harvest

September till april From 480 DKK excl. VAT per person



Seaweed / Shellfish

• Small snacks from the sea

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.

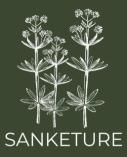
We combine fresh ingredients, wild surroundings, stunning table settings and roaring campfires to create an event you'll never forget.

- 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

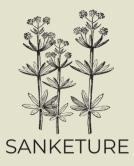
Nina Fay Christensen and Thomas Askov are the cofounders of Sanketure, offering over 400 foraging tours to their guests.

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 natures wild flavors. Sanketure provides guided foraging tours, wild food experiences, workshops, and other unique naturegastronomy 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. 72 Helsingør Dagblad



/ritzau/ LUKSUS.LAND

