



Seaweeds

for

Human Consumption, Bioactive Compounds, and Combating of Diseases

An international interdisciplinary symposium

Carlsberg Academy, Copenhagen

August 26-27, 2010

Lunch menu



Snacks and bread

Crisp noodles with dip of wakame (*Undaria pinnatifida*) in mayo

Veal tatar with nori (*Porphyra yezoensis*)

Spanish almonds cooked with seawater, oysters, shrimp shells, sepia ink, and nori

Bread and butter with cold pressed rapeseed oil and ao-nori (*Monostroma* sp.)

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Cauliflower cream soup with applewood-smoked dulse (*Palmaria palmata*)

Crisp roasted corn chicken with little gem salad dressed with sea lettuce (*Ulva lactuca*)

Organic salmon with konbu (*Saccharina japonica*) cooked in soy sauce and licorice

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Aged Gruyère cheese with shredded raw carrot and ao-nori (*Monostroma* sp.)

White chocolate block with salted pistachio nuts and arame (*Eisenia bicyclis*)

Chocolate cake topped with a roasted leave of macrokelp (*Macrocystis integrifolia*)

Cream ice with marshmallows and syrup of sea palm (*Postelsia palmaeformis*)

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Four seaweed condiments/seaweed salts

Roasted applewood-smoked dulse (*Palmaria palmata*)

Roasted and granulated winged kelp (*Alaria marginata*)

Roasted macrokelp (*Macrocystis integrifolia*)

Dried and granulated sea lettuce (*Ulva lactuca*)

Drinks

Products from Carlsberg Breweries

