



May 2nd - June 20th 2024

RESTAURANT KOLDINGFJORD

Served Monday to Saturday in the restaurant from 5.00 pm - 10.00 pm

SNACKS

Danish oysters with Pernod sauce & glasswort
Patty shell with smoked cheese & trout roe
Tart filled with truffle & summer greens

3 snacks incl. 1 glass champagne DKK 248,- / without champagne DKK 138,-

10 g LYKSVAD BAERII CAVIAR with salty waffles & smoked creme fraiche

Incl. 1 glass champagne DKK 305,- / without champagne DKK 195,-

RIBEYE with hand-cut French fries & sauce Bearnaise DKK 358,-

PORK CUTLET ON SHANK with asparagus, stewed cabbage, pickled cowberries & horseradish..DKK 318,-

ROASTED TURBOT

with asparagus, new onions, glazed potatoes & sauce based on the bones with brown butter..... DKK 325,-

CHEESE PLATTER with sweet jams, chutneys & bread DKK 158,-

2 x FILLED CHOCOLATES DKK 48,-

5-course menu

Served daily from 5.00 pm - 10.00 pm

SALTED ZANDER*

with barbecue on rhubarb, crisp radishes, tomato bouillon & sorrel DKK 148,-

SCALLOP TERRINE*

with glazed white asparagus, horseradish, green strawberries & asparagus mousseline..... DKK 148,-

FRIED SUMMER BUCK*

with stuffed morel, ragout based on summer buck, green asparagus & aromatic game sauce..... DKK 288,-

MOUSSE ON BUTTERMILK

with sea buckthorn and rose hip jam, citrus granita & crisp white chocolate DKK 138,-

VANILLA PICKLED RHUBARB*

with sorbet on milk chocolate, woodruff foam & almond praline DKK 138,-

Dishes marked with * will be served to our guests on weekend stays.

3 courses DKK 548,- / 4 courses DKK 678,- / 5 courses DKK 768,-

