



August 15th - October 2nd 2024

RESTAURANT KOLDINGFJORD

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

SNACKS

Profiterole, Jamón Ibérico ham & sea foam cream
Ceviche of catch of the day, Chinese cabbage & dill mayo
Malt pie, pumpkin & cress oil

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

10 g LYKSVAD BAERII CAVIAR with blinis & creme fraiche

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

RIBEYE with hand-cut French fries & sauce Bearnaise.....	DKK 355,-
PORK CHOP with gwith cabbage, mushrooms & sauce Suprême.....	DKK 318,-
FISH OF THE DAY with cauliflower theme & Beurre blanc.....	DKK 325,-
CHEESE PLATTER with sweet jams, chutneys & bread	DKK 158,-
2 x FILLED CHOCOLATES	DKK 58,-

5-course menu

Served daily from 5.00 pm - 10.00 pm

LOW-HEATED POLLACK*

with cauliflower, sage & Burre Blanc

DKK 148,-

SMOKED GOOSE*

with fennel & toasted sesame

DKK 148,-

HANGER STEAK (BOUEF ONGLET)*

with barbecue berries, leeks, beetroot & ramson capers

DKK 288,-

Boeuf Onglet (kidney tip) - is an extremely tasty & very tender piece of beef, which sits between the tenderloin & the kidney.

SPICED BREAD

with Gammel Knas cream cheese, quinces & caramel grit

DKK 138,-

SHORTCRUST PASTRY TART*

with pear, meringue & yogurt ice cream.....

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,-

