



Mealtime

WE PAY ATTENTION TO FOOD

The success of an event is measured by a number of different things, from the event's professional contents, surroundings or location to the flexibility of the venue. But there is one thing that comes up time after time when we meet for conferences or parties: "What did you get to eat?"

At Hotel Koldingfjord, we continuously work to develop our kitchen. It is vital to us to be able to offer, day in and day out, new experiences that are adapted to our guests' needs and desires and, naturally, to the changes of the seasons.

What does it mean when we say development?

It means, among other things, that we have our bakery with a dedicated baker/confectioner who bakes fresh bread and creates the tastiest of pies every day.

It also means that we have taken a clear stance that we should use, to the extent possible, seasonal ingredients grown in Denmark.

At Hotel Koldingfjord, we have a large staff of kitchen and waiter trainees. Our objective is not only to train a future generation of skilled professionals, but also to keep our own skilled chefs and waiters up to date on the newest trends.

At Hotel Koldingfjord, we like a good challenge. If you have specific desires about your next culinary experience at Hotel Koldingfjord, get in touch and have a chat with us.