



Menu from 15 August until 4 September 2019

Served from 12 noon – 10 p.m

KOLDINGFJORD BURGER

in a sesame bun with cheese and chips, crispy chicken or beef 188.00

Hotel Koldingfjord donates kr. 10.00 to Kræftens Bekæmpelse /

Knæk Cancer (Danish Cancer Aid) for every sold Koldingfjord Burger

FRIED BEEF TARTARE

with pickles, capers, horseradish, beetroot, onion and raw egg yolk (200g.) 158.00

300 g 198.00

STEAK with handmade chips and Sauce Béarnaise 298.00

FRIED HAKE with carrots and cauliflower puree 268.00

COLD PLATTER with cheese and salty garnishes 135.00

SMORREBROD with prawns and herb mayo 118.00

CAESAR SALAD 128.00

STEAMED MUSSELS in white wine 138.00

3 x CHEESE with garnishes and homemade bread 88.00

5 x CHEESE with garnishes and homemade bread 108.00

BERRY MAZARIN with sorbet 85.00

2 COOKIES 35.00





Menu from 15 August until 4 September 2019

Served from 5.00 p.m. – 10 p.m

5-COURSE MENU

GENTLY COOKED COD

with beets and veal bacon..... 118.00

Italy, Valmasia, La Tunella, Friuli, 605,- per bottle / 110,- per glas

TARTAR

of veal top round 108.00

France, Beaujolais Chateau de Fleurie, 498,- per bottle / 120,- per glass

CORNED PIGEON BREAST

with chanterelles and blackberries 268.00

France, Rhône Famille Perrin Vacqueyras, 598,- per bottle / 125,- per glass

“KRY” RAW MILK CHEESE 118.00

France, Jura Cotes du Jura, 468,- per bottle / 75,- per glass

WHITE CHOCOLATE PUDDING

with currant sorbet..... 98.00

Italy, Piemonte moscato d'asti ca del baio, 445,- per bottle / 70,- per glass

3 courses 438.00

4 courses 498.00

5 courses 578.00

