



November 5th – December 17th 2020

RESTAURANT KOLDINGFJORD & CAFÉ LOUISE

Served daily from 5.00 – 10.00 pm

KOLDINGFJORD BURGER

In a sesame bun with cheese and chips, crispy chicken or beef 188,-
Hotel Koldingfjord donates kr.10.00 to Kræftens Bekæmpelse/Knæk Cancer (Danish Cancer Aid)
for every sold Koldingfjord Burger

DRY AGED RIBEYE 300 G

with handmade chips and Sauce Béarnaise..... 298,-

FRIED COD with baked celery and creamy sauce..... 268,-

COLD PLATTER with ham and sausage 135,-

JERUSALEM ARTICHOKE SOUP with fried pancetta and chives 128,-

5 X CHEESE with garnishes and homemade bread 108,-

3 X CHEESE with garnishes and homemade bread 88,-

APPLE MAZARINE with ice cream 85,-

2 COOKIES 35,-

5 COURSE MENU

Served from 5.00 – 10.00 pm

SALMON MARINATED IN BEETROOT AND VODKA

with lemon mayo, served with curdled horseradish cream and crunchy croutons 128,-

TERRINE FROM BRAISED PORK SHANK

with lingonberries, Pigeon apples and red mizuna 108,-

FRIED DUCK BREAST

with croquette from duck leg confit, served with red cabbage puree and sweet potato balls.... 258,-

“KRY” CHEESE

on butter-roasted malt bread with plums in Anise syrup 108,-

RICE PUDDING AS MOUSSE

with cherry sorbet and burnt almonds..... 108,-

3 courses DKK 448.00 / 4 courses DKK 528.00 / 5 courses DKK 618.00

