



April 4th - May 1st 2024

## RESTAURANT KOLDINGFJORD

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

### SNACKS

Danish oysters with sour cream & forest herbs

Pani Puri filled with roe & emulsion on dill

Savoury tart with onion compote & matured cheese Caviar with melba toast & horseradish

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

10 g LYKSVAD BAERII CAVIAR with melba toast & horseradish

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

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

FRIED TURBOT with beurre blanc sauce, sautéed spinach & pickled pearl onions ..... 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

#### COLD SMOKED SALMON\*

with plenty of watercress, ice cream based on wasabi & citrus notes ..... DKK 148,-

#### FRIED SCALLOP\*

with truffle butter, bladder wrack chips, leek confit & blue mussel sauce ..... DKK 148,-

#### GRILLED PORK TENDERLOIN\*

with barbecue on rhubarb, small morels, Romanesco broccoli & sauce with parsley & ramson ..... DKK 288,-

#### BAKED RHUBARB

with ice cream on cardamom, sweet woodruff jelly & sorrel bouillon ..... DKK 138,-

#### FOAM ON TOASTED WHEAT KERNELS\*

with vanilla ice cream, puffed wheat kernels, coffee syrup & bitter cocoa ..... DKK 138,-

Dishes marked with \* are served to our guests on weekend stays.

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

