



October 3rd - November 6th 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 waffles & creme fraiche

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

RIBEYE with hand-cut French fries & sauce Bearnaise.....	DKK 355,-
PORK CUTLET ON THE SHANK with onion theme & palm cabbage	DKK 318,-
FISH OF THE DAY with a creamy sauce & salt-baked celery.....	DKK 325,-
CHEESE PLATTER with jams, pickles & crispbread	DKK 168,-
2 x FILLED CHOCOLATES	DKK 58,-

5-course menu

Served daily from 5.00 pm - 10.00 pm

WHITEFISH FRIED ON CROUTONS*

with beurre blanc with trout roe and chives & brussels sprouts salad DKK 148,-

TERRINE OF POTATO SOUP*

based on pork served with pickled pearl onions, potatoes & chips DKK 148,-

PIGEON BREAST IN PUFF PASTRY*

with corn, truffle & chanterelles served with a strong blackcurrant sauce DKK 288,-

HAZELNUT FROMAGE

with hazelnuts, dried brownie & apple granité..... DKK 138,-

MAZARIN CAKE*

with lots of blackberries served with salted caramel & lemon verbena 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,-

