



Dinner card

MENUS 2021



Easy to find, hard to leave

Welcome to Hotel Koldingfjord

UNIQUE SURROUNDINGS FOR YOU AND YOUR GUESTS

Thank you for your enquiry to Hotel Koldingfjord for your upcoming event. This dossier includes a proposal, making it easier for you to plan the exact event of your dreams.

We are specialized in dinner planning, and will be happy to help you get all the details right and fulfilling all your dinner wishes.

When you choose Hotel Koldingfjord for your event, you are in safe and professional hands, enabling you to be a “guest at your own dinner”.

Please contact us for a proposal that fits the exact event of your dreams. We will further be happy to show you our beautiful dinner and event rooms.

We are looking forward to welcoming you and your guests to Hotel Koldingfjord.



Welcome / Snacks

WELCOME DRINKS

KOLDINGFJORD SPECIAL (raspberry cordial & sparkling wine)	DKK 75,-
SPARKLING WINE	DKK 70,-
WHITE WINE WITH ELDERFLOWER	DKK 70,-

NON-ALCOHOLIC WELCOME DRINKS

SPARKLING ELDERFLOWER lime, elderflower and soda	DKK 55,-
GRAPE JUICE Van Nahmen	DKK 55,-
SPARKLING QUINCE JUICE Van Nahmen	DKK 65,-

CHAMPAGNE & SPARKLING WINE

ANDRÉ CLOUET, BRUT, Champagne, France. Per bottle	DKK 798,-
POL ROGER, BRUT RÉSERVE, Epernay, Champagne, France. Per bottle	DKK 1.498,-
CAVA BRUT N DE N, Naveran, Spain, Organic. Per bottle	DKK 425,-
CÔTÉ MAS ROSÉ BRUT, Paul Mas, Crémant de Limoux, France. Per bottle	DKK 398,-

SNACKS

ORGANIC ROOT VEGGIE CRISPS WITH SOUR CREAM	DKK 68,-
POT OF HERBS WITH SMOKED CREAM CHEESE	DKK 88,-
SALTED NUTS WITH GRISSINI AND GREEN MAYO	DKK 68,-
FINGER SANDWICH WITH SMOKED CHICKEN SALAD AND EGG SALAD	DKK 88,-

January-February-March

STARTERS

TERRINE

From braised leg of pork with variations of beetroot and blackcurrant DKK 108,-

BRESAOLA FROM SOUTH FUNEN

with melted butter mayo, preserved lingonberries and red mizuna..... DKK 108,-

SALTED COD

with mustard mayo, smoked quail egg and veal bacon dust DKK 118,-

MAIN COURSES

PORK FILLET

in stuffing with croquette from pork cheeks and plenty of celery DKK 248,-

GRILLED YOUNG BEEF TENDERLOIN

with Jerusalem artichokes, fried fondant and demi-glace DKK 258,-

BEEF FILLET

with parsley root puree, baked onions in smoked butter, apple juice and croquette DKK 258,-

DESSERTS

PRESERVED BERRIES

with white chocolate pudding, candied nuts and tuiles DKK 98,-

APPLE MAZARIN

with 3 variations of apple and crunchy meringue flakes DKK 108,-

WHITE HONEY CAKE

with baked white chocolate, lemon cream and small burnt marshmallows DKK 98,-

April-May-June

STARTERS

- LUMPFISH ROE
with crispy bread, whipped creme fraiche and cucumber in green oilDKK 128,-
- FRIED HALIBUT
with gravy and variations of cauliflowerDKK 138,-
- STEAMED WHITE ASPARAGUS
with brown shrimps and melted butter DKK 118,-

MAIN COURSES

- SUMMER BUCK
with green asparagus, blackberries and potatoes in herb butterDKK 268,-
- FRIED TURBOT
with creamy fish sauce, pea puree, sautéed peas and fondantDKK 248,-
- VEAL TENDERLOIN
with celery, pommes Anna and demi-glaceDKK 268,-

DESSERTS

- VARIATIONS OF RHUBARB
with white chocolate and crunchy oats..... DKK 108,-
- DARK CHOCOLATE MOUSSE
with lemon sorbet and meringue..... DKK 98,-
- WHITE CHOCOLATE MOUSSE
with rhubarb sorbet and wood sorrel marshmallows..... DKK 98,-



July - August - September

STARTERS

SHRIMP COCKTAIL OF THE HOUSE with hand peeled shrimps and romaine lettuce	DKK 108,-
FRIED ZANDER with beurre blanc and roasted spinach	DKK 128,-
CARPACCIO FROM DANISH BEEF with mushroom mayo, puffed capers and red mizuna	DKK 108,-

MAIN COURSES

COCKEREL IN STUFFING with leeks in smoked butter and sauce Supreme	DKK 238,-
DANISH VEAL FILLET with roasted chanterelles, green celery puree and creamy sauce	DKK 258,-
PORK BREAST CONFIT with thin onion flan and buttery sauce	DKK 248,-

DESSERTS

STRAWBERRY MAZARIN with plenty of strawberries and crunch	DKK 108,-
YOGHURT PUDDING with buttermilk sorbet and honey-roasted oats	DKK 98,-
GATEAU MARCEL with the last berries of summer and fresh sorbet	DKK 108,-

October - November - December

STARTERS

- STEAMED COD
on creamy Jerusalem artichoke soup, crunch and green oil DKK 128,-
- 3 SPECIALTIES
from Hotel Koldingfjord DKK 128,-
- COCKEREL TERRINE
with herb mayo, pickled mushrooms and crunchy herbs DKK 108,-

MAIN COURSES

- VENISON FILLET
with pungent sauce, pommes croquette and chestnuts DKK 268,-
- BEEF TENDERLOIN
with plenty of carrots, sauce moelle and pommes Anna DKK 268,-
- PORK FILLET WRAPPED IN HERBS
with burnt cauliflower and sauce Supreme DKK 248,-

DESSERTS

- CHOCOLATE PIE
with pickled berries of summer and crunchy biscuit DKK 108,-
- WHITE CHOCOLATE MOUSSE
with 2 kinds of cherries and caramelised nuts DKK 98,-
- JERUSALEM ARTICHOKE DESSERT
with melted butter ice-cream and hazelnut ganache DKK 108,-



All-season menu

LUNCH MENU

Main course served
once on plate

2 courses **DKK 338,-**

3 courses **DKK 398,-**

SMOKED SALMON TARTAR
with lemon mayo, apples and cucumber
in dill oil and red mizuna

FRIED CHICKEN BREAST FROM GRÅSTEN
with carrots and sauce Supreme

LEMON PIE
with burnt meringue and vanilla ice-cream

ALL-SEASON MENU

Create your own menu
Main course
is served once on plate

3 courses **DKK 458,-**

4 courses **DKK 538,-**

5 courses **DKK 618,-**

6 courses **DKK 688,-**

FRIED POLLACK
with 2 kinds of cauliflower, creamy fish sauce
with dill oil and herbs

BEEF CARPACCIO
with melted butter mayo, puffed capers,
pickled red onions and grated cheese

CLEANSER
lime granita, gin broken gel and cucumber balls
in green oil

KILDEGÅRDEN TENDERLOIN
with variations of parsnip, pommes croquette
and sauce Robert

CHEESE FROM ARLA UNIKA
with apply/thyme compote and toasted malt bread

WHITE CHOCOLATE PUDDING
with blueberry sorbet, berry pearls and crunch

All-evening event

LATE SUMMER MENU

You decide the details of your event,
but please see this example for
an all-evening event.

Total price per person **DKK 1.362,-**

*The price includes 25% VAT,
party room, service, table and
flower arrangements*

WELCOME DRINK

1 glass of sparkling wine

STARTER

CARPACCIO FROM DANISH BEEF
with mushroom mayo, puffed capers
and red mizuna

MAIN COURSE

DANISH VEAL FILLET
with roasted chanterelles, green celery puree
and creamy sauce

DESSERTS

STRAWBERRY MAZARIN
with plenty of strawberries and crunch

WINE

House white and red wine, 1 glass of dessert wine
as well as beer and soft drinks during dinner
Coffee/tea

Unlimited drinks - beer, soft drinks and wine
for 3 hours

LATE NIGHT SNACK

MAKE YOUR OWN HOT DOG
with several garnishes

Duration of the all-evening event is 8 hours



Buffet

STANDING BUFFET

Per person **DKK 368,-**

CHICKEN SALAD

on crispy crouton with pickled cucumber and crunchy chicken skin

TERRINE FROM LEG OF PORK

with beetroot/blackcurrant broken gel and bull's blood

SALMON TARTAR with lemon mayo and crispy rye

COCKEREL TERRINE with truffles and parsley cream

SMOKED COD with melted butter and Jerusalem artichoke

SVENDBORG HAM with 2 kinds of onion

KORNLY CHEESE with tomato jam and crispbread

CREAM CHEESE WITH BROWN SUGAR

preserved berries and crispy oats

Min. 50 persons

DINNER BUFFET

Per person **DKK 428,-**

DUCK LEG TERRINE

with preserved lingonberries and apple variation

SMOKED COD MOUSSE

with preserved apple and crunchy potato crisps

VERNER'S SALMON

with smoked cream cheese mayo and crispy rye

COCKEREL BALLOTINE with 2 kinds of baked celery

PORK FILLET IN TRUFFLE STUFFING with 2 kinds of cauliflower

FRIED COD

with roasted spinach and dill

2 SALADS, truffle sauce and potato terrine with plenty of herbs

2 kinds of CHEESE with bread and compote

CHOCOLATE PIE with broken gel from preserved berries and small marshmallows

APPLE MAZARIN with whipped vanilla creme fraiche and macaroon crumble

Min. 25 persons

Buffet

ALTERNATIVE BUFFET

Per person **DKK 498,-**

STARTER – SERVED ON PLATE:

COD CARPACCIO

with quail egg, plenty of beetroot and veal bacon

BUFFET:

PORK CHEEK TERRINE

with baked apple puree and preserved apples

FENNEL SALAMI

with spicy tomato mayo and baked tomatoes

SMOKED SCALLOP

with dill mayo, cucumber and vinaigrette

BEEF TENDERLOIN

with onion puree and onions in smoked butter and apple juice

DANISH VEAL FILLET

with Jerusalem artichokes as puree and baked

FRIED TURBOT with plenty of cauliflower

2 SALADS, 2 sauces and potatoes of the sea-son

3 CHEESES FROM ARLA UNIKA

with tomato jam and crispbread

BROWN SUGAR PANNA COTTA

with lemon cream and crispy tuile flakes

WHITE HONEY CAKE

with sourish cream cheese, crispy meringue and candied lemon

Min. 25 persons



Brunch menu

BRUNCH

From kl. 11.00 am - 03.00 pm

Per person **DKK 298,-**

ROLLED PORK SAUSAGE, onion and cress

SALMON, smoked cheese and rye

HAM, balsamic vinegar and tomato

SCRAMBLED EGGS, bacon and sausages

TOAST with ham and cheese

DRAINED YOGHURT with vanilla-preserved berries

AMERICAN PANCAKES and maple syrup

FRESH FRUIT

CHEESE SELECTION with crispbread

ROLLS, sandwich bread, rye bread and Danish

2 KINDS OF JUICE, milk, coffee and tea

Min. 25 persons

Children's menu

CHILDREN'S MENU – UP TO AND INCL. 11 YEARS

OPTION 1

VEGGIE STICKS with red dressing and pesto **DKK 38,-**

CHICKEN DRUMSTICKS with crispy salad and chips **DKK 128,-**

VANILLA ICE-CREAM with chocolate sauce **DKK 68,-**

OPTION 2

SALAD with shrimps and chives dressing **DKK 68,-**

FISH CAKES with chips and homemade remoulade **DKK 128,-**

SORBET with crunchy sweet oats **DKK 78,-**

Cheese / Late night snacks

CHEESE

GAMMEL KNAS with tomato jam and butter-toasted rye bread	DKK 108,-
3 CHEESES FROM ARLA UNIKA with pear/thyme compote and crispbread.....	DKK 108,-
KRY with quince compote and toasted malt bread	DKK 108,-
HØLUNDGÅRD with blackcurrant compote and toasted rye bread	DKK 108,-

LATE NIGHT SNACKS

HOT DOG STAND.....	DKK 138,-
FOOD-TRUCK	DKK 158,-
SELECTION OF SAUSAGE/CHEESE with sourish and sweet garnishes	DKK 138,-
CREAMY ASPARAGUS SOUP with meat balls and baguette	DKK 118,-
MAKE YOUR OWN HOT DOG with several garnishes	DKK 108,-
BUBBLE AND SQUEAK with sauce Béarnaise, pickled beetroot, fried egg and rye bread	DKK 118,-



Vegetarian menu

INFORMATION ABOUT VEGETARIAN FOOD

Pollo-vegetarian

Eats fruit, vegetables, grains, nuts, honey, eggs, dairy products and chicken.

Pesco-vegetarian (pescetarian)

Eats fruit, vegetables, grains, nuts, honey, eggs, dairy products and fish.

Lacto-ovo-vegetarian

Eats fruit, vegetables, grains, nuts, honey, eggs and dairy products.

Ovo-vegetarian

Eats fruit, vegetables, grains, nuts, honey, eggs, but NO dairy products.

Lacto-vegetarian

Eats fruit, vegetables, grains, nuts, honey, dairy products, but NO eggs.

Vegan

Does NOT eat anything animal and does NOT eat eggs or dairy products.

VEGETARIAN MENU

STARTERS

CABBAGE ROLLS with leak confit, lemon broken gel and herbsDKK 128,-

CREAMY MUSHROOM RISOTTO with pickled red onion, cheese and spinachDKK 128,-

MAIN COURSES

ORGANIC CELERY STEAK

with variations of celery and vinaigrette full of roasted nutsDKK 178,-

RAVIOLI

with ricotta and chives, glazed beets and sauce from melted butter and sageDKK 178,-

DESSERTS

PUDDING made of preserved berries, ice-cream and crunchy meringue flakesDKK 98,-

BROWNIE with buttermilk sorbet, caramelised whey and preserved apple.....DKK 98,-

Wedding cakes

WEDDING CAKE

WEDDING CAKE

with different filling according to your wishes. Pr. personDKK 95,-



Nut base, apple layer, caramel cream and vanilla mousse



Juicy marzipan cake base, nut cake, forest berry mousse, white chocolate and fresh berries



Cocoa base, light sponge cake, white chocolate cream, seabuckthorn cream and marzipan

All cakes contain nuts, gluten and lactose.

Wine

WHITE WINE

Bottleprice/ad libitum

HOUSE WHITE WINE / HOUSE ROSÉ Organic.....	DKK 325,-/110,-
LUZON VERDE BIO, Bodegas Luzon, Jumilla, Spain, Organic	DKK 348,-/115,-
ECKER, Grüner Veltliner, Wagram, Austria.....	DKK 368,-/120,-
LA GALOPE, Sauvignon Blanc, Côtes de Gascogne, France	DKK 385,-/125,-
LES TANNES, Chardonnay, Paul Mas, Languedoc, France, Organic.....	DKK 398,-/130,-
PINOT GRIGIO, La Cappuccina, Veneto, Italy, Organic.....	DKK 425,-/140,-
RIESLING SULZFELD, Burg Ravensburg, Baden, Germany, Organic.....	DKK 525,-/175,-
MACON SOLUTRÉ-POUILLY, Chateau de Beauregard, Burgundy, France	DKK 525,-/175,-
SANCERRE TERRES BLANCHES, Vignoble Dauny, Loire, France, Organic	DKK 625,-/205,-

Incl. of wine ad libitum is beer and soft drinks during dinner along with ice water on the tables.

RED WINE

Bottleprice/ad libitum

HOUSE RED WINE, Organic	DKK 325,-/215,-
LUZON VERDE BIO, Bodegas Luzon, Jumilla, Spain, Organic	DKK 348,-/230,-
LA VIELLE FERME, Famille Perrin, Rhone, France	DKK 398,-/265,-
CARMENERE-CABERNET, Casa Silva, Colchagua Valley, Chile, Organic	DKK 425,-/285,-
ZINFANDEL, Sebastiani, California, USA.....	DKK 488,-/325,-
RIPASSO CLASSICO, Villa Ca'Vendri, Veneto, Italy	DKK 490,-/325,-
CHIANTI, Poggiotondo, Tuscany, Italy, Organic.....	DKK 498,-/330,-
LA LUTINE BEAUJOLAIS VILLAGES Terres Vivantes, Burgundy, France, Organic.....	DKK 498,-/330,-
PINOT NOIR SUSZFELD, Burg Ravensburg, Baden, Germany, Organic.....	DKK 575,-/380,-
VIELLE TOUR LA ROSE, Saint Emillion Grand Cru, Bordeaux, France.....	DKK 625,-/415,-

Incl. of wine ad libitum is beer and soft drinks during dinner along with ice water on the tables.

Dessert wine / Other

DESSERT WINE

Bottleprice/ad libitum

MOSCATO D'ASTI, Andar Pervigne, Piemonte, Italy, Organic	DKK 390,-/ 65,-
BRACHETTO D' ACQUI, San Maurizio, Piemonte, Italy.....	DKK 425,-/ 70,-
CHATEAU DU MONT, Saint-Croix-du-Mont, Bordeaux, France	DKK 525,-/ 90,-
LATE HAVEST SEMILLION/Gewürztraminer, Casa Silva, Chile, 0.5L.....	DKK 450,-/110,-
FONSECA TERRA PRIMA RUBY PORT, Fonseca Guimaraens, Douro, Portugal	DKK 625,-/105,-
ANDRÉ CLOUET DOUX, Champagne, France.....	DKK 998,-/165,-

Incl. of wine ad libitum is beer and soft drinks during dinner along with ice water on the tables.

OTHER

COFFEE/TEA	DKK 35,-
MARZIPAN CAKE WITH NOUGAT AND FROSTING	DKK 45,-
2 X CHOCOLATE MARSHMALLOWS Per person	DKK 55,-
1 PETIT-FOUR. Per person	DKK 35,-
COOKIES	DKK 45,-
SLICED FRUIT	DKK 45,-
CANDY BAR	DKK 120,-
COGNAC/LIQUOUR 2cl	DKK 45,-
BOTTLED BEER	DKK 40,-
SOFT DRINKS	DKK 38,-
NATURFRISK Organic juice	DKK 45,-
UNLIMITED DRINKS with beer, soft drinks, wine – per hour (min. 2 hours)	DKK 95,-
UNLIMITED DRINKS with beer, soft drinks, wine, reg. liquor – per hour (min. 2 hours).....	DKK 145,-
UNLIMITED DRINKS with beer, soft drinks, wine, reg. liquor and 3 cocktails – per hour (min. 2 hours)...	DKK 195,-



All the small details

INCLUDED IN THE PRICE

Our fixed priced party packages include the following:

- Invitation for an event meeting in due time before the party, where we discuss all the details and wishes for your party
- Party room
- Table arrangement
- Table cloths and napkins
- Flower decorations and candles
- Table setting and service

All party menus are for min. 15 persons, unless otherwise agreed

PRICES FOR CHILDREN

Children from 0 – 2 years are free.

Children from 3 – 11 years are half price, when the same menu is ordered as for adults.

TERMS OF PAYMENT

UPON RESERVATION

A deposit of DKK 5,000.00 is payable.

AFTER ORDERING THE PARTY

For lunch parties, a down payment of DKK 300.00 per person is payable NO LATER than 14 days before the event.

For dinner parties, a down payment of DKK 600.00 per person is payable NO LATER than 14 days before the event. We do not issue down payment invoices upon payment.

AFTER THE PARTY

Accounting will forward the final invoice minus reservation fee and down payment. Payment for parties is net cash.

Good to know

INFORMATION ABOUT ALLERGENS

We want to make sure that all your guests, including those with allergens, feel comfortable at Hotel Koldingfjord, and we do our utmost to find alternatives to our various menus.

Please make sure that guests with food allergies contact us before the party.

WE WILL BE HAPPY TO HELP YOU

We do everything possible to create the best and most beautiful settings for your party, and will be happy to help you with:

- Room reservation at a special fixed price
- Menus
- Help with booking music and/or other entertainment
- Limousine service, bus transport or car rental
- Flags along the road to Hotel Koldingfjord
- Fireworks over the fjord
- Inspiration for theme parties
- Tasting of beer, wine, gin or champagne



A perfect party

We are looking forward to welcoming you at Hotel Koldingfjord and creating a special day for you.

In order to ease your planning, we have made a list of things, which will not only make everything easier for you, but also for us in doing the job to your satisfaction. Please write down your wishes below and on the following page, and let us go through the list together.

WELCOME AND MENU

The guests are invited at: _____

Would you like welcome drinks? _____

When should the guest sit for dinner? _____

How many courses do you prefer? _____

Starter: _____

Second course: _____

Main course: _____

Cheese: _____

Dessert: _____

Late night snack: _____

White wine: _____

Red wine: _____

Dessert wine: _____

Children's menu: _____

Guests with allergies? _____

Guests with special food requests? _____

Other: _____

AFTER DINNER

Coffee? _____

Any sweets with the coffee? _____

Cognac or liquor with the coffee? _____

Other: _____

BAR

Do you prefer unlimited drinks with beer, soft drinks and wine? _____

Unlimited drinks? (beer, soft drinks, wine and regular liquor) _____

Other: _____

Special wishes for table arrangement: _____

Round, rectangular or U-shaped tables? _____

Colours of table cloths and napkins? _____

Colours of flowers? _____

Do you have a seating plan? _____

Other: _____

MUSIC

How many musicians will come? _____

Do you need a stage? _____

Special electricity requirements? _____

Do you require catering for the musicians? _____

Other: _____



Fjordvej 154 · 6000 Kolding · Tlf. 7551 0000
hotel@koldingfjord.dk · www.koldingfjord.dk

All prices are in DKK incl. 25% VAT. Menus and prices are valid until and including December 2021. Reservations are made for external price increases, tax changes and printing errors.