

# Fjordgaardens Spring Menu

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## The kitchen's recommendation

The kitchen has put together a great dining experience that favours seasonal and local ingredients.

**2 courses 415 DKK.**

**3 courses 495 DKK.**

## Starters

### Cod ceviche

Cod ceviche with pickled lemon and chili, confit garlic mayo, root vegetable chips, parsley and coriander.

**125 DKK.**

### Skagen ham

Skagen ham with truffle mayo, pickled beech hats, melba toast and herbs.

**125 DKK.**

# Fjordgaardens

## Spring Menu

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### Main Courses

#### Shank chop from land pig

Pork chop with baked beetroot, beetroot crudit , Jerusalem artichoke puree, glazed leek, coarse mashed potatoes with lemon and herb sauce.

**325 DKK.**

#### Slow-roasted veal

Veal fillet with wild garlic pesto, pickled red onion, baked red onion, butter blanched bok choy, pommes anna, red wine sauce and herb.

**325 DKK.**

#### Fish of the day

Fish of the day with seasonal vegetables and fish sauce.

**325 DKK.**

#### Ribeye

Ribeye with salad tossed with balsamic glaze, coarse fries, tomato mayo and red wine sauce.

**325 DKK.**

#### "Fjordgaardens" burger

Brioche bun with minced beef patty, old Arla Unika crisps, teriyaki mayo, onion compote with sesame, cucumber relish, salad, coarse fries and aioli.

**189 DKK.**

  
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## Desserts

### **Peanut butter cake**

Peanut butter cake with chocolate ganache and salted caramel ice cream.

**105 DKK.**

### **Pistachio Tiramisu**

Pistachio Tiramisu with crystallized white chocolate and yuzu sorbet ice cream.

**105 DKK.**

### **Cheese**

Three Danish cheeses with compote, olives and homemade crispbread.

**140 DKK.**

## Wine menu

1 glass of wine	DKK 105
2 glass of wine	DKK 205
3 glass of wine	DKK 305
4 glass of wine	DKK 405
5 glass of wine	DKK 505

Bemærk venligst. Ved betaling med udenlandske kreditkort vil der være et gebyr på det samlede fakturabeløb Eurocard, Mastercard, Visa, Amex og Diners 3,75%

  
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# Fjordgaardens Vegetarian Menu

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## Starters

### Beetroot tartare

Baked beetroot with buttermilk cream, hokkaido chips, pickled hokkaido and various herbs.

**125 DKK.**

### Falafels

Falafels with truffle mayo, pickled beech hats, melba toast and herb.

**125 DKK.**

## Main Courses

### Bean steak

Bean steak with ramson pesto, pickled red onion, baked red onion, butter blanched bok choy, pommes anna, browned butter sauce and herb.

**285 DKK.**

### Dumplings

Dumplings with baked beetroot, beetroot crudit , Jerusalem artichoke puree, glazed leek, coarse mashed potatoes with lemon and herb sauce.

**285 DKK.**



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