

# Fjordgaardens December 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

### Jerusalem artichoke soup

Jerusalem artichoke soup with roasted scallop, herb oil, beetroot crunch and various herbs.

**125 DKK.**

### Cold-smoked salmon

Cold smoked salmon with buttermilk cream, hokkaido chips, pickled hokkaido and various herbs.

**125 DKK.**

# Fjordgaardens

## December Menu

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### Main Courses

#### Roasted duck breast

Roasted duck breast with carrot puree, pickled carrot, buttered kale, baked parsnip, pommes fondant in duck fat, duck sauce and herbs.

**325 DKK.**

#### Slow-roasted veal

Veal fillet with celery puree, baked and pickled celery, sugar-shaken cranberries, sautéed red cabbage, herb pommes croquettes, thyme 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 and tomato mayo

**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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## Desserter

### Gateau Marcel

Gateau Marcel with porched pear, macadamia nut crumble and vanilla ice cream.

**105 DKK.**

### Risalamande ala panna cotta

Risalamande ala panna cotta with roasted almonds, cherry sorbet and vanilla tuile.

**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

### Bruschetta

Bruschetta with tomato, onion, herbs, balsamic vinaigrette, dehydrated tomato and buretta.

**125 DKK.**

### Jerusalem artichoke soup

Jerusalem artichoke soup with roasted scallop, herb oil, beetroot crunch and various herbs.

**125 DKK**

## Main Courses

### Spicy bean steak

Spicy bean steak with carrot puree, pickled carrot, buttered kale, baked parsnip, pommes fondant, herbs and hazelnut butter sauce.

**285 DKK.**

### Dumplings

Dumplings with celery puree, baked and pickled celery, sugar-shaken cranberries, sautéed red cabbage, herb pommes croquettes, herb and soya sauce

**285 DKK.**



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