

Fjordgaardens

Fall Menu

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.

Ask the waiter for the kitchen's recommendation.

Starters

Cold-smoked salmon

Cold-smoked salmon with sea buckthorn compote and sour cream separated with herb oil and herbs.

125 DKK.

Mushrooms à la crème

Toasted bread with mushrooms à la crème with "Ravost" from Thise and herbs.

125 DKK.

Monkfish cheeks

Monkfish cheeks with burst cucumber, cucumber sauce, dill, pickled apples, root vegetable chips, and herbs.

125 DKK.

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Main Courses

Veal fillet

Veal fillet with fondant potatoes, parsnip purée, radicchio, fried king oyster mushrooms, Jerusalem artichoke chips, confit Jerusalem artichokes, and herb sauce with ginger.

325 DKK.

Pork tenderloin

Pork tenderloin, coarse mashed potatoes with lemon, plum compote, butter-steamed carrots, pickled carrots, salt-baked celery, blackberries, and port wine sauce.

325 DKK.

Fish of the day

Fish of the day with seasonal vegetables, potato of the day and fish sauce.

325 DKK.

Ribeye

Ribeye with salad, coarse fries, aioli and red wine sauce.

325 DKK.

"Fjordgaardens" burger

Brioche bun with minced beef patty, Chef's coleslaw, BBQ sauce, thick-cut fries and aioli.

(Add cheese for an extra 10,- dkk)

205 DKK.

Can also be made as a vegetarian version with a vegetable patty.



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Desserts

Caramel panna cotta

Caramel panna cotta with pear sorbet, nut crumble, and pear chips.

105 DKK.

Mazarin with white chocolate

Mazarin, Hokkaido sorbet, candied Hokkaido, white chocolate mousse, and tuile.

105 DKK.

Cheese

Three Danish cheeses with compote, olives and homemade crispbread.

140 DKK.

Childrens menu

Mini burger with cheese and French fries

Nuggets with French fries

Chicken skewers with French fries

95 DKK.

Winemenu

3 glass of wine	DKK 330
4 glass of wine	DKK 450
5 glass of wine	DKK 575

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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Vegetarian Menu

Starters

Baked beetroot

Baked beetroot with sea buckthorn compote and sour cream separated with herb oil and herbs.

125 DKK.

Mushrooms à la crème

Toasted bread with mushrooms à la crème with "Ravost" from Thise and herbs.

125 DKK.

Avocado with burst cucumber

Avocado with burst cucumber, cucumber sauce, dill, pickled apples, root vegetable chips, and herbs.

125 DKK.

Main Courses

Portobello mushroom with lentils

Portobello mushroom with lentils and cheese au gratin, fondant potatoes, parsnip purée, radicchio, fried king oyster mushrooms, Jerusalem artichoke chips, and herb sauce with ginger.

285 DKK.

Falafel

Falafel and coarse mashed potatoes with lemon, plum compote, butter-steamed carrots, pickled carrots, salt-baked celery, blackberries, and port wine sauce.

285 DKK.



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