

Fjordgaardens Summer 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

Butter steamed asparagus with prawns

Butter-steamed white asparagus with hand-peeled prawns and hollandaise sauce.

125 DKK.

Carpaccio

Carpaccio with fried capers, mint pesto and rye bread chips.

125 DKK.

Scallops

Potato salad with scallops, sugar snap peas and radishes.

125 DKK.

Fjordgaardens

Summer Menu

Main Courses

Veal fillet

Veal fillet with balsamic glaze, gooseberry compote, butter-blanchéd green asparagus, baked tomato and new Danish potatoes tossed in butter and parsley.

325 DKK.

Hopballe Mølle chicken

Hopballe Mølle Chicken breast with tarragon sauce, butter blanchéd peas, carrot puree, crushed fennel and new Danish potatoes tossed in butter and parsley.

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.

205 DKK.



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Fjordgaardens Summer Menu

Desserts

Rhubarb cheesecake

Deconstructed rhubarb cheesecake - crumble, sugar-pickled rhubarb, cheese cream, rhubarb sauce and rhubarb sorbet.

105 DKK.

Chef's "Koldskål"

Chef Kathrine's "Koldskål" (A dessert made from a base of buttermilk) with sweet danish biscuit and strawberries.

105 DKK.

Cheese

Three Danish cheeses with compote, olives and homemade crispbread.

140 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%

Fjordgaardens

Vegetarian Menu

Starters

Butter steamed white asparagus

Butter-steamed white asparagus Butter-steamed white asparagus, rimmed cucumber and hollandaise sauce.

125 DKK.

Carpaccio of watermelon

Carpaccio of watermelon with baked, pickled tomatoes, mint pesto and rye bread chips.

125 DKK.

Potato salad

Potato salad Potato salad with sugar snap peas and radishes.

125 DKK.

Main Courses

Vegetable steak

Vegetable steak with balsamic glaze, gooseberry compote, butter-blanchéd green asparagus, baked tomato and new Danish potatoes tossed in butter and parsley.

285 DKK.

Falaffel

Falaffel with tarragon sauce, butter-blanchéd peas, carrot puree, crudit  of fennel and new Danish potatoes tossed in butter and parsley.

285 DKK.