

# Fjordgaardens

## Summer 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.**

Ask the waiter for the kitchen's recommendation.

### Starters

#### **Pickled green tomatoes with prawns**

Pickled green tomatoes 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.**

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### Main Courses

#### Veal fillet

Veal fillet with balsamic glaze, gooseberry compote, butter-blanchéd green asparagus, butter-baked pointed cabbage 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.**



kurbad - hotel - konference

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## 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

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## Starters

### Dumplings

Dumplings with 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, butter-baked pointed cabbage 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.**