

Fjordgaardens Winter 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.

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

Winter Menu

Main Courses

Pork tenderloin

Pork tenderloin with carrot puree, pickled carrot, buttered kale, baked parsnip, pommes sauté, red wine 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 browned butter 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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Desserter

Gateau Marcel

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

105 DKK.

Vanilla panna cotta

Vanilla panna cotta with vanilla crumble, berry sorbet and vanilla tuille.

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

Starters

Baked beetroot

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

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 sauté, 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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