

Fjordgaardens Spring 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

Carpaccio

with pickled carrot, sesame/soy mayonnaise, herb mix tossed in olive oil and sesame

125 DKK.

Cold-smoked salmon

with buttermilk sauce, dill oil, pickled red onion with mustard seeds and herbs

125 DKK.

Gazpacho

with crispy chorizo and herbs

125 DKK.

Fjordgaardens Spring Menu

Main Courses

Hopballe Mølle chicken breast

with rhubarb compote, confit Jerusalem artichoke, Jerusalem artichoke crisps, butter-blanchéd bimi, roasted potatoes, tarragon sauce and herbs

325 DKK.

Slow-roasted veal tenderloin

with carrot purée, balsamic/honey-baked red onion, salt-baked celeriac, pickled kohlrabi, pommes fondant, red wine glaze and herbs

325 DKK.

Fish of the day

with seasonal vegetables, potato of the day and fish sauce

325 DKK.

Ribeye

with salad, coarse fries, aioli and red wine glaze

325 DKK.

"Fjordgaardens" burger

Brioche bun with minced beef patty, "RAV" cheese, pickled cucumbers, red onions, thick-cut fries and aioli

205 DKK.

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

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Desserts

Fragilité

with mocha cream, peach sorbet, tuile and vanillacrumble

105 DKK.

Brownie

with vanilla ice cream, plums in port wine and nut crumble

105 DKK.

Mazarin

with basil sorbet, white chocolate mousse and pickled
orange

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.

Please note: When paying with foreign credit cards, a fee of 3.75% of the total invoice amount will apply (Eurocard, Mastercard, Visa, Amex, and Diners).


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Fjordgaardens

Vegetarian Menu

Starters

Carpaccio made from watermelon

with pickled carrot, sesame/soy mayonnaise, herb mix tossed in olive oil and sesame

125 DKK.

Baked beetroot

with buttermilk sauce, dill oil, pickled red onion with mustard seeds and herbs

125 DKK.

Gazpacho

with crispy tofu and herbs

125 DKK.

Main Courses

Roasted pointed cabbage with lentils

with confit Jerusalem artichoke, rhubarb compote, Jerusalem artichoke crisps, butter-blanched bimi, roasted potatoes, tarragon sauce and herbs

285 DKK.

Gnocchi

with salt-baked celeriac, carrot purée, balsamic/honey-baked red onion, pickled kohlrabi, pommes fondant, red wine glaze and herbs

285 DKK.



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