

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.

Ask the waiter for the kitchen's recommendation

Starters

Jerusalem artichoke soup

with pickled apples, crispy "Skagen" ham, green oil
and cheese crisps

125 DKK.

Bresaola

with caramelized onions, palm cabbage chips,
lingonberries, and herbs

125 DKK.

Fried cauliflower

with cauliflower cream, shrimp, pickled red onions, rye
bread chips and herbs

125 DKK.

Fjordgaardens

Winter Menu

Main Courses

Braised veal brisket

with veal croquettes, pickled pearl onions, glazed beets, kale tossed in olive oil, roasted potatoes, and braising sauce

325 DKK.

Slow-roasted thyme-marinated pork loin

with apple/butter-baked carrots, feta cream, pommes Anna, glazed leeks, pickled beech mushrooms, and thyme sauce

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 thyme 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.



fjordgaarden

kurbad - hotel - konference

Fjordgaardens Winter Menu

Desserts

Gateau Marcel

with passion fruit sorbet, passion fruit jelly and roasted
almonds
105 DKK.

Tart with apple compote

with salted caramel, vanilla crumble, and vanilla ice cream
105 DKK.

Vanilla panna cotta

with berry sorbet, forest berries and vanilla chips
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.

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

Jerusalem artichoke soup

with pickled apples, crispy king oyster, green oil and cheese
crisps

125 DKK.

Baked parsnip

with caramelized onions, palm cabbage chips, lingonberries and
herbs

125 DKK.

Fried cauliflower

with cauliflower cream, edamame beans, pickled red onions, rye
bread chips and herbs

125 DKK.

Main Courses

Braised tofu

with pickled pearl onions, glazed beets, kale tossed in olive oil,
roasted potatoes and braising sauce

285 DKK.

Roasted chickpeas

with apple/butter-baked carrots, feta cream, pommes Anna,
glazed leeks, pickled beech mushrooms and ginger sauce

285 DKK.