

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 white asparagus

with hand-peeled shrimp and hollandaisesauce

125 DKK.

"Skagen" ham

with pickled red onions, truffle mayo, and fried capers

125 DKK.

Scallops fried in butter

with cultured cream, herb oil, radishes, and cucumber

125 DKK.

Fjordgaardens Summer Menu

Main Courses

Hopballe Mølle chicken breast

With chicken jus, butter-blanchéd peas, carrot purée, butter-steamed baby carrots, fennel crudité, and new Danish potatoes tossed in butter and parsley

325 DKK.

Slow-roasted veal tenderloin

With redwine sauce, buttered spinach, sugar-coated red currants, chanterelles in cream, butter-steamed asparagus, and new Danish potatoes tossed in butter and parsley

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

Kathrine's (the head chef's) Danish buttermilk dessert

With kammerjunkere biscuits

105 DKK.

Vanilla panna cotta

With Danish strawberries, strawberry sorbet, and pistachio crumble

105 DKK.

Mazarin cake

With pickled rhubarb, rhubarb gel, white chocolate lime mousse, rhubarb sorbet, and nut crumble

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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Vegetarian Menu

Starters

Can also be made vegan, subject to adjustments

Butter-steamed white asparagus

With cured cucumber and hollandaisesauce

125 DKK.

Zucchini

With pickled red onions, truffle mayo, and fried capers

125 DKK.

Butter-fried cauliflower

With cultured cream, herb oil, radishes, and cucumber

125 DKK.

Main Courses

Baked sweet potato with chickpeas

Redwine sauce, buttered spinach, sugar-coated red currants, chanterelles in cream, butter-steamed asparagus, and new Danish potatoes tossed in butter and parsley

285 DKK.

Lentil patty

With vegetable sauce, butter-blanchéd peas, carrot purée, butter-steamed baby carrots, fennel crudité, and new Danish potatoes tossed in butter and parsley

285 DKK.



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