



## RESTAURANT KOLDINGFJORD

Served Monday to Saturday in the restaurant from 5.00 pm - 10.00 pm

June 6th - June 27th 2024

### SNACKS

Small pie with new potato confit & lovage  
Pani puri with smoked clams & pickled wild garlic capers  
Crispy fennel with lamb tartar & coriander seeds

**3 snacks incl. 1 glass champagne DKK 248,- / without champagne DKK 138,-**

10 g LYKSVAD BAERII CAVIAR with blinis, creme fraiche & red onion

**Incl. 1 glass champagne DKK 305,- / without champagne DKK 195,-**

### FLAMBÉD YOUNG TENDERLOIN PEPPER STEAK

with Madagascar pepper, glazed green asparagus, haricot verts & French fries..... DKK 345,-

### PORK CHOP

with glazed carrots, Brussels sprouts, homemade pickled cucumbers & browned butter sauce..... DKK 318,-

STEAMED RED SOLE "FLORENTINE" with crispy fennel & spinach..... DKK 325,-

CHEESE PLATTER with sweet jams, chutneys & bread ..... DKK 158,-

2 x FILLED CHOCOLATES ..... DKK 48,-

## 5-course menu

Served daily from 5.00 pm - 10.00 pm

### DANISH OYSTERS\*

with raw summer greens, horseradish, rose hips, smoked cheese & salsa verde..... DKK 148,-

### TURBOT STUFFED\*

with blue mussels, wild garlic, white asparagus, summer cabbage & sauce based on mussels & Pernod... DKK 148,-

### ON-THE-HOOK AGED PORK NECK FILLET\*

with blackcurrant barbecue, glazed new onions, beetroot & truffle sauce ..... DKK 288,-

### COMPOTE OF DANISH STRAWBERRIES

with vanilla, basil sorbet, crisp honey flakes & citrus ..... DKK 138,-

### CARAMELIZED SOURDOUGH PANCAKE\*

with curd based on IPA beer, lightly whipped cream, marinated gooseberry, sorbet on milk chocolate..... DKK 138,-

Dishes marked with \* will be served to our guests on weekend stays.

**3 courses DKK 548,- / 4 courses DKK 678,- / 5 courses DKK 768,-**

