

# THE LOBBY

We welcome you to our heart

The heart of a hotel is its lobby. At times its pulse is relaxed, almost meditative, as the guests leisure their time away, lingering over coffees, browsing books and magazines or enjoying intimate conversations. At other times its pulse is faster and more energetic, as the guests savour their food, meet up with old and new friends or throw a party.

At The Lobby we hope you will enjoy many happy moments, relaxing or partying, with friends and loved ones as well as business relations.

## VISIT

MONDAY TO THURSDAY 10 AM TO 00 AM

FRIDAY AND SATURDAY 10 AM TO 01 AM

SUNDAY 10 AM TO 00 AM

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## SODAVAND & ØL / SOFT DRINKS & BEER

### FRESHWATER "AD LIBITUM"

Med & uden brus

1 Flaske

DKK 15

### SOFT DRINKS

Pepsi / Pepsi Max / Faxe Kondi / Appelsin

Egekilde mineralvand / Æble & Hyldeblomst / Solbær

25 CL

DKK 40

### FADØL / DRAFT

Royal Classic / Royal Pilsner / IPA

40 CL

DKK 60

## NØRREBRO BRYGHUS / LOCAL BOTTLE BEERS

### NEW YORK LAGER

Fresh & hoppy. 5.2 % alcohol

### BOMBAY PALE ALE

Crisp & aromatic. 6.5 % alcohol

### STUYKMAN HVEDE / WHEAT BEER

Sparkling & fresh. 5 % alcohol

### KING'S COUNTY BROWN ALE

Dark & malty. 5.5 % alcohol

DKK 75

## OTTOSEN DRINKS

### DETOX

Fennikel, ananas, pære, mynte & kardemomme

Fennel, pineapple, pear, mint & cardamom

### DE-STRESS

Agurk, æble, pære & selleri

Cucumber, apple, pear & celery

### DE-AGE

Rødbede, æble, pære, citron & ingefær

Beetroot, apple, pear, lemon & ginger

PR. STK. DKK 65

SNACKS / SNACKS

10.00 – 24.00

Saltede mandler  
Salted almonds  
DKK 45

Rodfrugt chips  
Chips made of roots  
DKK 45

Syltede grønne oliven fra Sicilien  
Pickled green olives from Sicily  
DKK 45

KAFFE & TE / COFFEE & TEA

Kaffe / Coffee  
Espresso  
DKK 40

Caffe latte, cappucino, tude-cortado & iskaffe / iced coffee  
DKK 45

Te / Tea  
DKK 45

Matcha te  
DKK 70

Varm Chokolade / Hot Chocolate  
DKK 50

CROISSANT

DKK 30

KONDITIONKAGER / CAKE

Kreeret af Skodsborgs dygtige konditor, spørg tjeneren efter dagens udvalg  
Pastries created by our Pastry chef, ask the waiter for today`s selection  
DKK 50

Skodsborgs proteinbar med dadler og kokosolie  
Skodsborgs proteinbar with dates and coconut oil  
DKK 40

PETIT FOURS  
DKK 45

## FROKOST / LUNCH

11.30 – 16.00

PALÆO SMØRREBRØD / PALEO 'SMORREBROD'

TO STYKKER PER PERSON / TWO PIECES PER PERSON

DKK 160

Leverpostej fra Grambogaard med svampe remoulade, syltede svampe & stegt bacon  
Liver pâté with mushroom remoulade, pickled mushrooms & fried bacon  
DKK 85

Kyllingesalat med svampe, asier, syltede løg & sprød kyllingeskind  
Chicken salad with mushrooms, gherkins, pickled onions & chicken skin  
DKK 85

Asparges kartofler med persille mayonnaise, sprød kyllingeskind, syltede løg & karse  
Asparagus potatoes with parsley mayonnaise, chicken skin, pickled onions and cress  
DKK 85

Røget laks fra Island med glaskål, salted agurker, peberrod og salat  
Smoked salmon from Iceland with kohlrabi, salted cucumber, horseradish and salad  
DKK 85

Smilende økologiske æg med sø kogte rejer, persille & salat  
Soft boiled organic eggs with shrimps, parsley & salad  
DKK 85

Tatar af inderlår med fermenteret hvidløg, æggeblomme & ristede løg  
Beef Tartar with fermented garlic, egg yolk & roasted onions  
DKK 85

Kold Ribbensteg med syltede agurk, sennepscreme, stegt kål & flæskesvær  
Roasted pork belly served cold with pickled cucumber, mustard cream, fried kale & crackling  
DKK 85

Falktoft Special:

Bagt torsk med blomkåls crème, kål salat & ristede hasselnødder  
Baked cod with cauliflower crème, salad of mixed cabbage & roasted hazelnuts  
DKK 85

Felix Smith Special:

Falafel med avocado, hummus, tomat salsa & rødløg  
Falafel with avocado, hummus, tomato salsa & red onions  
DKK 85

Hørlykke Special:

Roastbeef af inderlår med ruccola pesto, semi-tørret tomater & parmesan  
Roast beef with rocket pesto, semi dried tomatoes and parmesan  
DKK 85

TE MED GEORG+ / AFTERNOON TEA

14.00 – 16.00

Palæobrød, rugbrøds- boller med Valrhona chokolade, hjemmebagte konditorkager,  
røget laks og friskostcreme med purløg

Vælg dertil

Te / Kaffe

Paleo bread, rye buns with Valrhona chocolate, home-baked pastries,  
smoked salmon and fresh cheese crème with chives

Choose between

Tea / Coffee

DKK 200

SØNDAGSBRUNCH / SUNDAY BRUNCH

12.00 – 15.00

Brødkurv med croissants, rugbrød & hvidt brød

Marmelade, Nutella, ost, salami & smør

Skyr med müsli, chia frø & tørrede bær

Bagt torsk med blomkål, æbler & dild

Ristede pølser, røræg, forårsløg & røget ketchup

Rørt tatar med peberrod, rugbrød & estragon

Blinis med løjrom & glaskål

Sødt & petit fours

En kop kaffe eller te

Et glas Juice

Et glas champagne

Breadbasket with croissants, white- and ryebread

Jam, Nutella, cheese, ham & butter

Skyr with muesli, chia seeds and dried berries

Backed codfish with cauliflower apple & dill

Sausages with scramble eggs, spring onions & smoked ketchup

Beef tartar with horseradish, rye bread and tarragon

Blinis with vendace roe & kohlrabi

Sweets & petit fours

A cup of coffee or tea

A glass of juice

A glass of champagne

DKK 350