

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 guest's leisure their time away, lingering over coffee, browsing books and magazines, or enjoying intimate conversations. At other times, its pulse is faster and more energetic, as the guests savor 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 23:30 AM

FRIDAY AND SATURDAY 10 AM TO 01 AM

SUNDAY 10 AM TO 23:30 AM

FOLLOW US

@kurhotelskodsborg on Instagram

Kurhotel Skodsborg on Facebook

FOOD ALLERGIES & INTOLERANCES

Please ask our staff about information concerning ingredients and/or your requirements.

				GLASS	BOTTLE
CHAMPAGNE				DKK	DKK
	2013	Michel Gonet	Brut	150	750
	NV	Ayala	Rosé	175	895
CRÉMANT					
Bourgogne	NV	Vitteaut-Alberti		100	500
WHITE					
Marlborough	2020	Soho Peggy	Sauvignon blanc	90	450
Mosel	2020	Fritz Haag	Riesling	80	400
Chablis	2019	Pascal Bouchard	Chardonnay	100	500
Bourgogne	2019	Faiveley	Chardonnay	110	550
ROSE					
Luberon	2019	Fam. Perrin Luberon	Grenache Cinsault	90	400
RED					
Rhone	2019	Chateau de Ruth	Grennche	95	475
Veneto	2018	Ripasso Ca'Vendri	Corvina	100	500
Sonoma Coast	2017	Alexander Valley	Cabernet S.	120	600
Bourgogne	2019	Domaine Beaumont	Pinot noir	120	600

COCKTAILS

You can always ask our bartenders for any classical cocktails or your personal wish.

All our Cocktails are priced at
DKK 130

SIGNATURE COCKTAILS

AMARETTO TWIST

Sweet, sour & nutty

Amaretto, Lime, simple sirup, frangelico

SKODSBORG SLING

fruity, sweet & heavy

Brick gin, Cherry juice, Lime, Frederiksdal cherry liqueur, Grenadine

APPLE-QUINCE MARGARITTA

Herby, sweet, sour

Calle 23 tequila, apple-quince sirup, lemon juice, cointreu

CHOCKLATINI

Sweet, bitter

Klodsede bjørn vodka, Mozart liquer, Frangelico, Baileys

SEVEN SEAS

Refreshing, sweet & sour

Spiced rum, pineapple liquer, Lime, maple sirup, passion pure, cherry

BRAMBLE

Sweet & fruity

Brick gin, simple sirup, lemon juice

REDWINE TODDY

Aromatic & Sweet

Redwine, orange, apple juice, honey

CRANBERRY OLD FASHIONED

Strong & sweet

Four roses bourbon, Cranberry juice, Simple sirup, Farin sirup

SOFT DRINKS & BEER

FRESHWATER “AD LIBITUM”

Sparkling or Still

Per Person

DKK 15

SOFT DRINKS

Pepsi / Pepsi Max / Faxe Kondi / Orange
Apple & Elderflower / Egekilde mineral water

25 CL

DKK 40

DRAFTS

Royal Classic / Royal Pilsner / IPA

35 CL

DKK 60

ORGANIC BOTTLE BEER

Royal Classic / Royal Pilsner

33 CL

DKK 40

EVENING

16.00 - 24.00

HUMMER CHIPS / LOBSTER CHIPS

Med hummermayonnaise / with lobster mayonnaise

DKK 70

SALTEDE MANDLER / SALTED ALMONDS

DKK 50

SYLTEDE GRØNNE OLIVEN / PICKLED GREEN OLIVES

DKK 50

RODFRUGT CHIPS/KAROFFELCHIPS M. EDDIKE&RAMSLØG,
M.MARIAGER SYDESALT
CHIPS MADE OF ROOTS, POTATOECHIPS WITH VINEGAR &
ONION, MARIAGER SALT

DKK 50

EVENING

16.00 - 21.30

TATAR/TATARE

Tatar, vesterhavssost, syltede bøgehatte & kartoffel chips

Tatara, 'Vesterhav' cheese, pickle beech hat & potato chips

DKK 165

ISLANDSK RØGET LAKS / ICELANDIC SMOKED SALMON

Islandsk røget laks, hummermayonnaise, grønkål & friteret løg

Icelandic smoked salmon, lobster mayonnaise, kale & deep-fried onion

DKK 165

AVOCADO SALAT

Avocado, hjertesalat, edamame, rødløg, sesam, haricot verts & vinaigrette

Avocado, salad, edamame, red onions, sesame, haricot verts & vinaigrette

DKK 145

SALAT MED VARMRØGET LAKS

Varmrøget laks, fennikel, friskost, spidskål, spinat, bøgehatte & citronolie

Smoked salmon, fennel, cabbage, spinach, beech hats & lemon oil

DKK 145

THE LOBBY BURGER

Briochebolle med hakkebøf af okse, ost, løg, tomat & ketchup

Serveres med pommes frites & trøffelmayonnaise

Brioche bun with beef patty, cheese, onions, tomatoes & ketchup

Served with potato fries & truffle mayonnaise

DKK 200

3 SLAGS OST MED GARNITURE / 3 KINDS OF CHEESE WITH

GARNISH

DKK 135

COFFEE & TEA

Coffee / Espresso

DKK 40

Caffe latte, Cappuccino, Cortado, Flat white

DKK 45

Tea

Earl Grey / Darjeeling 2nd Flush / Organic Herbal Mint

White Tea with Buckthorn, Elderflower & Carrot

White and Green with Grapefruit Peels & Flowers

DKK 45

Hot Chocolate

DKK 50

Petit Fours

DKK 45

CAKE

Pastries created by our Pastry Chefs.

Please ask the waiter for today's selection

DKK 50