

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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FOOD ALLERGIES & INTOLERANCES

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

CHAMPAGNE				GLASS	BOTTLE
				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
ROSÉ					
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

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

40 CL

DKK 60

ORGANIC BOTTLE BEER

Royal Classic / Royal Pilsner

33 CL

DKK 40

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

10.00 – 24.00

Saltede mandler

Salted almonds

DKK 50

Rodfrugt chips/Karoffelchips m. Eddike & Ramsløg, m.Mariager sydesalt

Chips made of roots, potatochips with vinegar & onion, Mariager salt

DKK 50

Syltede grønne oliven fra Sicilien

Pickled green olives from Sicily

DKK 50

COFFEE & TEA

Coffee / Espresso

DKK 40

Caffe latte / Cappuccino / Cortado

DKK 45

Tea

Earl Grey / Darjeeling 2nd Flush / Organic Herbal Mint

White Tea with Buckthorn, Elderflower & Carrot

White and Green Tea with Grapefruit Peels & Flowers

DKK 45

Hot Chocolate

DKK 50

Petit Fours

DKK 45

SOMETHING SMALL

Croissant

DKK 35

Bolle med smør

Bun with butter

DKK 25

Tilkøb af skiveost - syltetøj

Slice of cheese – jam

DKK 10

CAKE

Pastries created by our talented Pastry Chefs.

Please ask the waiter for today's selection

DKK 50

AFTERNOON TEA

14.00 – 16.00

Udvalg af konditoriets kager

Vælg dertil

Te / Kaffe

Selection of pastry

Choose between

Tea / Coffee

DKK 200

FROKOST / LUNCH

11.30 – 16.00

PALÆO SMØRREBRØD / PALEO 'SMØRREBRØD'

*Vores palæobrød er lavet af frø, kerner, bælgfrugter & nødder, uden brug af mel.
Our Paleobread is made of seeds, grains, legumes & nuts, without any use of flour.
Tilvælg rugbrød/ optional on rye bread.*

TO STYKKER PER PERSON

TWO PIECES PER PERSON

DKK 160

Smilende æg – rejer – soyamayonnaise – porre frit – karse
Soft-boiled egg – shrimps – soya mayonnaise – fried leeks – cress
DKK 85

Rødder – syltede svampe – rygeost – purløg – radiser
Roots – pickled mushrooms – Danish smoke cheese – chives – radish
DKK 85

Islandsk røget laks – flødeost – ørredrogn – radiser – frisée
Iceland smoked salmon – crème cheese – trout roe – radish – frisée
DKK 85

Avokado – flødeost – citronskal – skalotteløg – karse
Avocado – crème cheese – shallots – cress
DKK 85

Tatar – tomatmayonnaise – sprøde kartofler – løg – karse
Tartare – mayonnaise with tomato – crispy potatoes – onions – cress
DKK 85

Kyllingesalat – sennep – kørvel – skalotteløg – bacon – karse
Chicken salad – mustard – chervil – shallots – bacon – cress
DKK 85

Rødspættefilet – remoulade – brændte skalotter – kapers – urter
Plaice fillet – remoulade – burnt shallots – capers – herbs
DKK 85

Roastbeef – pickles – karamelliseret løg – agurk – brøndkarse
Roastbeef – pickles – caramelized onions – cucumber – water cress
DKK 85

Avocado salat

Avocado – hjertesalat – edamamme – 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