

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 23:30 PM

FRIDAY AND SATURDAY 10 AM TO 01 PM

SUNDAY 10 AM TO 23:30 PM

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
	2017	Michel Gonet	Brut	150	750
	NV	Andre Clouet	Rosé	175	850
CRÉMANT					
Aimery	NV	Crémant de Limoux	Brut	110	550
WHITE					
Mosel	2021	Fritz Haag	Riesling	100	500
Franken	2021	Weingut Schäffer	Sylvaner	95	475
Chablis	2020	Famille Descombe	Chardonnay	130	600
Sonoma Coast	2019	Alexander Valley	Chardonnay	125	575
ROSÉ					
Provence	2021	Ch. Roubine	Grenache Cinsault	100	500
RED					
Rhone	2020	Chateau de Ruth	Grenache	100	475
Veneto	2019	Ripasso Ca'Vendri	Corvina	105	500
Sonoma Coast	2018	Alexander Valley	Cabernet S.	135	650
Bourgogne	2015	Domaine D'Ardhuy	Pinot noir	140	675

SOFT DRINKS & BEER

FRESHWATER "AD LIBITUM"

Sparkling or still

Per Person

DKK 30

SOFT DRINKS

Pepsi / Pepsi Max / Faxe Kondi /

Adelhardt Hyldeblomst / Frem Orange sodavand

25 CL

DKK 45

CRAFT SODA

Lemon Lime Burst / Pink Grape Blast / Rhubarb Rhumba
/ Ginger Geronimo / Elderflower Power / Raspberry Rhapsody

20 CL

DKK 45

DRAFTS

Royal Classic / Royal Pilsner / IPA

40 CL

DKK 65

ORGANIC BOTTLE BEER

Royal Classic / Royal Pilsner

33 cl.

DKK 55

Schiøtz Mørk Mumme 6,5% / Anarkist Brown Ale 6,3%
/ Anarkist Hazy IPA 0,5% / Anarkist Bloody Weizen 5,2%

50 cl.

DDK 70

Kiss Me Pale Ale 5,5%

33 cl.

DDK 65

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 75

SNACKS

Saltede mandler / *Salted almonds*

DKK 55

Rodfrugtchips/Kartoffelchips m. Eddike & Ramsløg / Mariager Sydesalt / Tomat & Sort peber

Chips made of Roots / Potato chips with Vinegar & Onion / Mariager salt / Tomato & Black pepper

Syltede grønne oliven fra Sicilien

Pickled green olives from Sicily

DKK 55

COFFEE & TEA

Coffee / Espresso

DKK 45

Caffe latte / Cappuccino / Cortado / Flat white

DKK 50

Tea

Sweet Bombay / Milky Oolong / Organic Sencha / White tea w. Carrot and Sea Buckthorn

Organic Darjeeling 2nd flush / Organic Herbal mint

DKK 50

Winer Mélange

DKK 65

Hot Chocolate

DKK 55

Petit Fours

DKK 75

SOMETHING SMALL

Croissant
DKK 45

Bolle med smør
Bun with butter
DKK 35

Tilkøb af skiveost – syltetøj
Slice of cheese – jam
DKK 15

CAKE

Pastries created by our talented Pastry Chefs
Please ask the waiter for today's selection
DKK 65

AFTERNOON TEA

14.00 – 16.00

Udvalg af konditoriets kager
Vælg dertil
Te / Kaffe

Selection of pastry
Choose between
Tea / Coffee

DKK 265

FROKOST / LUNCH

11.30 – 16.00

PALÆO SMØRREBRØD / PALEO 'SMØRREBRØD'

Vores palæobrød er lavet af frø, kerner & nødder – uden brug af mel.

Our Paleobread is made of seeds, grains & nuts – without any use of flour.

Tilvælg rugbrød / *optional on rye bread.*

To stykker per person / *Two pieces per person*

DKK 230

Røget laks – frisk ost – agurk – ørredrogn – urter

Cold smoked salmon – cream cheese – cucumber – trout eggs – herbs

DKK 125

Avocado – æggemousse – mascarpone – syltede rødløg – bacon – urter

Avocado – egg mousse – mascarpone – pickled red onions

DKK 125

Rødspættefilet – remoulade – syltede rødløg – grønkål

Plaice fillet – remoulade – pickled red onions – green kale

DKK 135

Bagt selleri – stegt grønkål – spinat – mandler – mascarpone – lime

Baked celeriac – fried green kale – spinach – almonds – mascarpone – lime pee

DKK 115

Kartoffel – frisk ost – stegte vilde ris – urter

Potatoes – cream cheese – fried wild rice – herbs

DKK 115

Oksetatar – trøffel mayo – parmesan – urter

Beef tartare – truffle mayo – parmesan – herbs

DKK 125

Serrano – mozzarella – urte mayo – soltørrede tomater – dehydrerede tomater

Serrano – mozzarella – herb mayo – sundried tomatoes – dehydrated tomatoes

DKK 125

Kyllingesalat – lemon mayo – pomelo – glasnudler – urtesalat

Chicken salad – lemon mayo – pomelo – cellophane noodles – herb salad

DKK 125

CEASAR SALAT / CEASAR SALAD

Hopballemølle kylling – romainesalat – ceasardressing – parmesan – brøndkarse

Hopballemølle chicken – romaine salad – ceasar dressing – parmesan – watercress

DKK 185

QUINOA SALAT / QUINOA SALAD

Quinoa – bagt hokkaido græskar – haricots verts – blodappelsin – hasselnød

Quinoa – baked hokkaido – green beans – blood orange – hazelnut

DKK 185

THE LOBBY

BY NIGHT

MONDAY TO THURSDAY 16 AM TO 23:30 AM

FRIDAY AND SATURDAY 16 AM TO 01 AM

SUNDAY 16 AM TO 23:30 AM

125 YEARS ANNIVERSARY COCKTAILS

THIS YEAR KURHOTEL SKODSBORG

CELEBRATES 125 YEARS ANNIVERSARY

Dr. & founder Carl Ottosen created in 1898 Skodsborg Bath Sanatorium, where the cronicallly ill and half-healthy were treated with electricy, bath, light therapy and fresh air.

Dr. Carl Ottosen used body excercises and vegetarian diet to detoxify and rebuild the body – this led to the largerst spa resort in the Nordics – which became known as ‘Persilleslottet’.

In connection with Kurhotel Skodsborgs 125th anniversary we made two anniversary cocktails where we were inspirered by the history and used Parsley as an element.

Try our private label GIN NO. 1 by ELG

The 125 years anniversary cocktails are priced at

DKK 125

SKODSBORG 125ANY G&T

Served with Parsley leaf & Lemon Slice

125 Anniversary Gin & Fuglsang Indian Tonic

CARLS SIDE

Served with Parsley Dust

Parsley infused 125 Anniversary Gin, Lemon Juice, Sugar Syrup, Egg whites & Parsley Leaf's

COCKTAILS

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

All our signature cocktails, classic cocktails & spritz are priced at

DKK 150

SIGNATURE COCKTAILS

GOLDEN PEPPER

Fresh with a hint of spiciness

Fernando Rosa's Mango Groove (White Rum), Fresh Pineapple Juice, Sugar Syrup, Chili Syrup & Acacia Honey

GRAPEGRONI

Bitter & a little sweetness

G'vine (Gin), Campari, Grape Juice, Lemon Juice & Sugar Syrup

BERGAMOTTE SOUR

Sour with freshness from Bergamotte

Den Klodsede Bjørn (Vodka), Italicus Rosiolio Di Bergamotte, Egg Whites, Lemon Juice & Sugar Syrup

BARTENDERS ICED TEA

A twist of the classic Iced Tea with taste of our Organic Earl Grey Tea

Nikka from the Barrel (Whiskey), Lemon Juice, Sugar Syrup & Earl Grey Tea

CLASSIC COCKTAILS

WHISKEY SOUR

Sour & bitter

Four Roses Bourbon (Whiskey), Lemon Juice, Sugar Syrup, Egg Whites & Angostura Line

MARGARITA

Fresh & mouthwatering

Calle 23 (Tequila), Bad Dog Orange liqueur, Lime Juice & Sugar Syrup

ESPRESSO MARTINI

Sweet & energizing

Den Klodsede Bjørn (Vodka), Fresh Espresso Shot, Badboy Coffee Liqueur & Licor 43

SPRITZ

HUGO SPRITZ

Sweet & Dry

Charles Bailly Crémant, Elderflower Liqueur, Lemon Slices, Elderflower Syrup & Sparkling

APEROL SPRITZ

Bitter & Dry

Charles Bailly Crémant, Aperol & Sparkling

LIMONCELLO-LILLET SPRITZ

Fresh & Dry

Charles Bailly Crémant, Lillet Blanc, Lemon Says Hello & Sparkling

MOCKTAILS

All our mocktails are non-alcoholic. You can always ask our bartenders for any personal wish.

All our mocktails are priced at

DKK 95

BASILMADE

Served with Basil Leaf & Lemon Slice

Lemon Juice, Basil Syrup & Sparkling

LETS GO CUCU

Served with cucumber slices

Lemon Juice, Elderflower Syrup, Muddled Cucumber & Sparkling

SOBER PASSION

Served with mint leaf

Lemon Juice, Passionpurée, Sugar Syrup & Sparkling

SOFT DRINKS & BEER

FRESHWATER "AD LIBITUM"

Sparkling or Still

Per Person

DKK 30

SOFT DRINKS

Pepsi / Pepsi Max / Faxe Kondi /

Adelhardt Hyldeblomst / Frem

Orange Sodavand

25 CL

DKK 45

CRAFT SODA

Lemon Lime Burst / Pink Grape Blast

/ Rhubarb Rhumba / Ginger

Geronimo / Elderflower Power /

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40 CL

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50 cl.

DDK 70

Kiss Me IPA 5,5%

33 cl.

DDK 65

EVENING SNACKS

Hummerchips med hummermayonnaise

Lobster chips with lobster mayonnaise

DKK 70

Saltede mandler / *Salted almonds*

DKK 55

Syltede grønne oliven / *Pickled green olives*

DKK 55

Rodfrugt chips/ Kartoffelchips m. Eddike & Ramsløg

/ Mariager sydesalt / Tomat & Sort peber

Chips made of Roots, Potato Chips with Vinegar & Onion

/ Mariager salt / Tomato & Black pepper

DKK 55

EVENING

16.00 - 21.30

TATAR/TARTARE

Oksetatar – syltede rødøg – hasselnød – estragonmayo – tallerkensmækker

Tartare – pickled red onion – hazelnut – tarragon mayo – tropaeolum majus

DKK 185

Serveret med pommes frites

Served with fries

DKK 215

LAKSE SANDWICH / SALMON SANDWICH

Varmrøget laks – dild mayo – råsyltet grønkål – fennikel crudité – hjertesalat

Hot smoked salmon – dill mayo – pickled kale – fennel crudité – heart salad

DKK 185

CEASARSALAT / CEASAR SALAD

Kylling fra Hopballe – romainesalat – ceasardressing – parmesan – brøndkarse

Chicken – romaine salad – ceasar dressing – parmesan – watercress

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Quinoa – baked hokkaido pumpkin – haricot verts – blood orange – hazelnut

DKK 185

THE LOBBY BURGER

Briochebolle – hakkebøf af økologisk okse – ost – drueagurker – bøftomat

– fermenteret ketchup – serveres med pommes frites & trøffelmayo

Brioche bun – beef organic patty – cheese – pickles – tomatoes – ketchup

Served with fries & truffle mayo

DKK 225

OST

3 slags ost med garniture

3 kinds of cheese with garnish

DKK 135

COFFEE & TEA

Coffee / *Espresso*

DKK 45

Caffe latte / Cappuccino / Cortado / Flat white

DKK 50

Tea

Sweet Bombay / Milky Oolong / Organic Sencha / White tea w. Carrot and Sea Buckthorn
Organic Darjeeling 2nd flush / Organic H

erbal mint

DKK 50

Winer Mélange

DKK 65

Hot Chocolate

DKK 55

Petit Fours

DKK 75

CAKE

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DKK 65