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.

CHAMPAGNE				GLASS DKK	BOTTLE DKK
	2017	Michel Gonet	Brut	150	750
	NV	Andre Clouet	Rosé	175	900
CRÉMANT					
Aimery	NV	Crémant de Limoux	Brut	110	550
WHITE					
Mosel	2022	Fritz Haag	Riesling	100	500
Franken	2021	Weingut Schäffer	Sylvaner	95	475
Chablis	2021	Maison Regnard	Chardonnay	130	600
Sonoma Coast	2019	Alexander Valley	Chardonnay	125	575
ROSÉ					
Provence	2022	Ch. Roubine	Grenache Cinsault	100	500
RED					
Rhone	2020	Chateau de Ruth	Grenache	100	475
Veneto	2020	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 / Faxe Kondi Free
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

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 w. 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

Organic Tea from Sing Tehus
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 / 2:00 PM – 4:00 PM

Udvalg af konditoriets kager
Vælg dertil
Te / Kaffe

Selection of pastry
Choose between
Tea / Coffee

DKK 265

FROKOST / LUNCH

11.30 – 16.00 / 11:30 AM – 4:00 PM

PALÆO SMØRREBRØD / PALEO 'SMORREBROD'

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 – purløg – agurk – ørredrogn

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

Dkk 125

Håndpillede rejer – smilende æg – urtemayo – ris chips – urter

Shrimps – soft boiled egg – herb mayo – rice chips – herbs

Dkk 135

Christian ø pigens sild – creme fraiche – kapers – rødløg – dild

Christian ø pigens herring – creme fraiche – capers – red onions - dill

Dkk 125

Avokado – friskost – syltede rødløg – røgede mandler – urter

Avocado – fresh cheese – pickled red onions – smoked almonds – herbs

Dkk 125

Rødspættefilet – rejer – tatarsauce – urter

Plaice fillet – shrimps – sauce tatar – herbs

Dkk 135

Hokkaido græskar – gedeost – karamelliserede valnødder – friseé salat

Pumpkin – goat cheese – caramelissed walnuts – friseé salad

Dkk 115

Oksetatar – trøffelmayo – parmesan – urter

Beef tartare – truffle mayo – parmesan – herbs

Dkk 125

Kyllingesalat – estragon – syltede bøgehatte – urter

Chicken salad – tarragon – pickled beech hats – herbs

Dkk 125

Ceasar salat / ceasar salad

Hopballemølle kylling – hjertesalat – æble – ceasardressing – parmesan – brøndkarse

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

Dkk 175

Quinoa salat / quinoa salad

Quinoa – bagte tomater – Dansk kål – spæde salater – vinaigrette

Quinoa – baked tomato – danish cabbage – small salads – vinaigrette

Dkk 175

THE LOBBY

BY NIGHT

MONDAY TO THURSDAY 4:00 PM TO 11:30 PM

FRIDAY AND SATURDAY 4:00 PM TO 01:00 AM

SUNDAY 4:00 PM TO 11:30 PM

125 YEARS ANNIVERSARY COCKTAILS

THIS YEAR KURHOTEL SKODSBORG

CELEBRATES 125 YEARS ANNIVERSARY

Dr. & founder Carl Ottosen created in 1898 Skodsborg Bath Sanatorium, where the cronically 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

PARSLEY COLLINS

Served with Laurel & Parsley Leaf's

125 Anniversary Gin, Lemon Juice, Sugar Syrup, Parsley Leaf's & Sparkling

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

TOMMYS TWIST
MITCHERS SOUR MASH – AGAVE – HONEY – COINTREAU

SPICE FEST
CHAIRMANS RESERVE – CHILI SYRUP – LEMON JUICE – FREDERIKSDAL FOAM

SMOKEY NAGATA
AYUUK – COINTREAU – LIME JUICE – MOLASES BITTERS – ELDERFLOWER SYRUP

YAK SOUR
JEAN LUC 4Y/O - LEMON JUICE – CINNAMON – SIMPLE SYRUP – APPLE JUICE – MINT LEAFS

FRESH THYMES
ABSOLUT LEMON VODKA - LEMON JUICE – BITE THYME SYRUP – THYME FOAM

PUMPKIN FASH
ELG NO. 2 – LIME JUICE – HOMEMADE PUMPKIN-CARROT SYRUP

CLASSIC COCKTAILS

OLD FASHIONED
MITCHERS RYE STRAIGHT – BROWNSUGAR SYRUP – SIMPLE SYRUP – ANGOSTURA ORANGE BITTERS

MANHATTEN
MITCHERS STRAIGHT – CASA MARIOL – ANGOSTURA BITTERS

WHITE RUSSIAN
DEN KLODSEDE BJØRN - LICOR 43 – BAD BOY COFFEE LIQUER – WHOLE MILK – CREAM

GIN FIZZ
BRICK GIN – LIME JUICE – SIMPLE SYRUP – EGG WHITES – 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

SOBER-RIES
BITE – RASBERRY & STRAWBERRY - MINT LEAFS - LEMONJUICE - SPARKLING

GET READY TO RHUBARB
BITE – RHUBARB & PINK PEPPER – LEMONJUICE - GINGERJUICE - SPARKLING

SOBER PASSION
PASSIONPURÉE - LEMONJUICE - SUGAR SYRUP - SPARKLING

EVENING SNACKS

Hummer chips med hummer mayo
Lobster Chips with Lobster Mayo
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 / 4:00 PM – 9:30 PM

TATAR/TARTARE

Oksetatar – syltede rødløg – hasselnød – estragonmayo – tallerkensmækker

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

DKK 185

Serveres med pommes frites

Served with fries

DKK 215

CEASAR SALAT / CEASAR SALAD

Hopballemølle kylling – hjertesalat – æble – ceasardressing – parmesan – brøndkarse

Hopballemølle chicken – heartsalad – ceasar dressing – parmesan – watercress

Dkk 175

QUINOA SALAT / QUINOA SALAD

Quinoa – bagte tomater – dansk kål – spæde salater – vinaigrette

Quinoa – baked tomatoes – danish cabbage – small salads – vinaigrette

Dkk 175

CHARCUTERIE TALLERKEN / CHARCUTERIE PLATE

Udvalg af europæiske specialiteter serveres med oliven og sylt

Selection of European specialties served with olives and pickles

Brød & smør / bread and butter

DKK 195

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

THE VEGGIE BURGER

Briochebolle – sprød vegetarisk bøf – spinat 'en branche' – drueagurker – bøftomat – fermenteret ketchup

Serveres med pommes frites & trøffelmayo

Brioche bun – organic patty – spinach 'en branche' – pickles – tomatoes – ketchup

Served with fries & truffle mayo

DKK 225

DAGENS RET / DISH OF THE DAY

16.00 - 21.30 / 4:00 PM – 9:30 PM

DKK 185

MANDAG

Beuf – løg – spejlæg – pebersauce / *Beuf – onions – sunny side up egg – pepper sauce*

TIRSDAG

Kylling Grillé Diable a la Skodsborg / *Chicken Grillé Diable a la Skodsborg*

ONSDAG

Skodsborg fish n` chips – marinerede urter / *Skodsborg fish n` chips – pickled herbs*

TORSDAG

Carls biksemad – spejlæg – rødbede – bearnaisesauce / *Carl's hash – sunny side up egg – beetroot – bearnaise sauce*

FREDAG – SØNDAG

Kære Gæst, spørg venligst deres tjener for dagens ret / *Dear Guest, please ask their waiter for dish of the day*

OST

3 slags oste med garniture

3 kinds of cheese with garnish

DKK 135

COFFEE &TEA

Coffee / *Espresso*

DKK 45

Caffe latte / Cappuccino / Cortado / Flat White

DKK 50

Organic Tea from Sing Tehus
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

CAKE

Pastries created by our Pastry Chefs.

Please ask the waiter for today's selection.

DKK 65