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 DKK	BOTTLE DKK
CHAMPAGNE					
	2018	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
Gasgogne	2022	Brumes de Gasgogne	Sauvignon Blanc	95	450
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	2021	Chateau de Ruth	Grenache	100	475
Veneto	2020	Ripasso Ca’Vendri	Corvina	105	500
Sonoma Coast	2019	Alexander Valley	Cabernet S.	135	650
Bourgogne	2020	Pierre Naigeon	Pinot noir	150	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

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

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

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 – remoulade– urter

Plaice fillet – shrimps – remoulade – herbs

Dkk 135

Bagt rødbede – gedeost – karamelliserede valnødder – friseé salat

Baked beetroot – goat cheese – caramelissed walnuts – friseésalad

Dkk 115

Oksetatar – trøffelmayo – parmesan – urter

Beef tartare – truffle mayo – parmesan – herbs

Dkk 125

Kyllingesalat – svampe – syltede bøgehatte - bacon - urter

Chicken salad – mushrooms– pickled beech hats – bacon – herbs

Dkk 125

FRANSK LØGTÆRTE / PISSALADIERE

French onion pie – black olives – anchovy – sour cream

DKK 175

SØD KARTOFFEL SALAT / SWEET POTATO SALAD

Baked sweet potato hummus - fried sweet potato – roasted seeds – olive oil

V G L

DKK 175

FALAFEL & COCONUT LABNEH

Falafel – coconut labneh – roasted broccolini – Za'atar dressing

V G L

DKK 175

ARMERIDDERE / FRENCH TOAST

Pan fried brioche – salted caramel – vanilla yoghurt – forest berry compote

DKK 150

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

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

PLUM ROYALE

Diplomatico rum – fig-plum syrup – cranberry – simpe syrup – egg whites

ÆVLE BÆVLE

Queens apple liquer – apple juice – Cinnamon – ginger – simple syrup – maple syrup

LAVENDER SUNSET SERENADE

Tequila – Mezcal – Molasses Bitters - smokey lavender syrup – grapefruit soda

CHOCOLATE WINTER TODDY

Michters Bourbon – coldbrew coffee – fig syrup – chocolate foam

THE FIREPLACE

Michters Straight – Lemonjuice – Maple syrup – gingerbeer
– Choose Talisker for smokey taste –

CARBON CABANA CRUSH

Chairmanns Spiced Rum – Pineapple liqeur – Honey Syrup – Lemon Juice

SOBERGUIDE

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

All our mocktails are priced at

DKK 95

GET READY TO BEETROOT

Orgeat syrup – lime juice – beetroot juice – egg whites – sparkling

SMOKEY LAVENDER

Molasses Bitters - smokey lavender syrup – grapefruit soda

SOBER PASSION

Parsley - Lemongrass Syrup – Cucumber Juice – Lime – Parsley

CLASSIC COCKTAILS

PISCO SOUR
PISCO – LIME JUICE – SIMPLE SYRUP – EGG WHITES – ANGOSTURA BITTERS

OLD FASHIONED
MITCHERS STRAIGHT BOURBON – SIMPLE SYRUP – ANGOSTURA BITTERS

ESPRESSO MARTINI
LSD VODKA – BAD BOY COFFEE LIQUER – FRESHLY BREWED ESPRESSO SHOT – SIMPLE SYRUP

NEGRONI
BRICK GIN – VERMUT – CAMPARI

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

FRANSK LØGTÆRTE / PISSALADIERE
Sorte oliven – ansjos – créme fraiche
French onion pie – black olives – anchovy – sour cream
DKK 175

SØD KARTOFFEL SALAT / SWEET POTATO SALAD
Bagt sød kartoffel hummus – stegt sød kartoffel – ristede kerner – olivenolie
Baked sweet potato hummus - fried sweet potato – roasted seeds – olive oil
Vegetarian, lactose free, gluten free
DKK 175

FALAFEL & COCONUT LABNEH
Falafel – kokos labneh – stegt broccolini – Za'atar dressing
Falafel – coconut labneh – roasted broccolini – Za'atar dressing
Vegetarian, lactose free, gluten free
DKK 175

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
Vegetarian
DKK 225

TARTAR / TARTARE
Tartar af oksekød – pommes frites – urteemulsion
Beef tartare – french fries – herb emulsion
DKK 175

ARMERIDDERE / FRENCH TOAST
Stegt brioche – saltet karamel – vanilje yoghurt – skovbær kompot
Pan fried brioche – salted caramel – vanilla yoghurt – forest berry compote
DKK 150

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*

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