

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
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2018	Michel Gonet	Brut	150	750
NV	Andre Clouet	Rosé	175	900

CRÉMANT

Aimery	NV	Crémant de Limoux	Brut	110	550
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WHITE

Mosel	2022	Fritz Haag	Riesling	100	500
Gasgogne	2022	Brumes de Gasgogne	Sauvignon Blanc	95	450
Chablis	2021	Domaine Louis Moreau	Chardonnay	130	600
Sonoma Coast	2019	Alexander Valley	Chardonnay	125	575

ROSÉ

Provence	2022	Ch. Roubine	Grenache Cinsault	100	500
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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 & Green Tea w. flowers /

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

Varmrøget færøsk laks – persille-vestershavsost pesto – cremet selleri remoulade

Smoked salmon – parsley-cheese pesto – creamy celery remoulade

Dkk 125

Håndpillede rejer – smilende øko æg – variation af asparges – sprøde rejechips

Shrimps – soft boiled egg – variation of asparagus – crispy shrimp chips

Dkk 135

Avocado – dadeltomat – estragon mayonnaise – røgede mandler – palmekål

Avocado – date tomato – tarragon mayo – smoked almonds – cabbage

Dkk 125

Sprød rødspættefilet – håndpillede rejer som ”rejesalat” – dild – brændt citron

Plaice fillet – shrimps as “rejesalat” – dill – burnt lemon

Dkk 135

Oksetatar – misomayonnaise – sprøde jordskokker – små salater – sorte sesamfrø

Beef tartare – misomayo – crispy Jerusalem artichokes – small salads – black sesame seeds

Dkk 125

Pocheret Hopballemølle kylling – nye kartofler – cremet forårssalat – grov sennep

Poached ‘Hopballemølle’ chicken – new potatoes – creamy salads – mustard

Dkk 125

Roastbeef – syltede gule beder – sort peber mayonnaise – karamelliserede sprøde løg

Roast beef – pickled yellow beets – black pepper mayo – caramelized and crispy onion

Dkk 125

Nye kartofler – grov sennep mayonnaise – dadeltomat – crudité af forårsgrønt

New potatoes – mustard mayo – date tomato – crudité of greens

Dkk 125

POMELO & QUINOA SALAT

Pomelo – quinoa – citrongræs – ingefær – sprød kokos – soya vinaigrette

Pomelo – quinoa – lemongrass – ginger – crispy coconut – soya vinaigrette

Tilkøb

Avokado DKK 35 / Varmroget laks DKK 45 / Hopballemølle kylling DKK 45

DKK 165

SØD KARTOFFEL SALAT / SWEET POTATO SALAD

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

V G L

DKK 165

FALAFEL & COCONUT LABNEH

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

V G L

DKK 165

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

THYME TO BLOSSOM

BERGAMOTTE – THYME SYRUP – LIME JUICE – EGG WHITES – FOAM

SIPPIN' INTO SPRING

WHISKEY – LEMON JUICE – SIMPLE SYRUP – PINCH OF SALT – GINGER SODA

STRANDVEJEN

VODKA – SIMPLE SYRUP – LEMON JUICE – GINGER – AHORN SYRUP – HIBISCUS

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

MAPLE ZEST-TEA

COLD BREW TEA – LEMON JUICE – SUGAR – MAPLE SYRUP

SPRING IN MY STEP

SUGAR – LIME JUICE – MINT – SODA WATER

LIVSGNIST

HIBISCUS SYRUP – ORANGE JUICE – LIME JUICE – GINGER – EGG WHITES – SODA WATER

CLASSIC COCKTAILS

SOUTHSIDE

GIN – MINT LEAVES – LEMON JUICE – SIMPLE SYRUP – MINT SPRIG

MOSCOW MULE

VODKA – LIME JUICE – SIMPLE SYRUP – MINT – ANGOSTURA

MARGARITA

TEQUILA – ORANGE LIQUEUR – LIME JUICE – SIMPLE SYRUP

NEW YORK SOUR

BOURBON – LEMON JUICE – SIMPLE SYRUP – EGGWHITE – REDWINE

EVENING SNACKS

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

POMELO – QUINOA SALAT

Pomelo – quinoa – citrongræs – ingefær – sprød kokos – soya vinaigrette

Pomelo – quinoa – lemongrass – ginger – crispy coconut – soya vinaigrette

Tilkøb

Avokado DKK 35 / Varmrøget laks DKK 45 / Hopballemølle kylling DKK 45

DKK 165

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 165

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 165

THE LOBBY BURGER

Briochebolle – hakkebøf af økologisk okse – 'persille-vestershavst' pesto – misomayonnaise –
bøftomat – drueagurk

Serveres med pommes frites & trøffelmayonnaise

Brioche bun – beef organic patty – 'parsley- cheese' pesto – misomayo – tomatoes – cucumber

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 & trøffelmayonnaise

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

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*

TORS DAG

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 & Green Tea w. flowers /
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