

BAKERY & PATISserie 09:00-17:00

SOURDOUGH BUN WITH BUTTER AND CHEESE	DKK	35
FRESHLY BAKED CROISSANT	DKK	45
PASTRY CAKE: ASK FOR TODAY'S SELECTION	DKK	65

LUNCH 11:30-16:00

SNACKS & SIDES

GILLARDEAU OYSTERS WITH CONDIMENTS 3 PCS. 6 PCS. 12 PCS.	DKK DKK DKK	90 160 300
FRIED SCALLOP WITH JALAPEÑO CREAM, SALTED LEMON & LIME	DKK	65
MARINATED TUNA WITH AVOCADO CREAM, SESAME, SERVED ON CRISPY RICE 2 PCS.	DKK	120
BIKINI TOAST WITH 24-MONTH AGED IBERICO HAM, ETIVAZ, SHIITAKE & TRUFFLE	DKK	135
POACHED LOBSTER HOT DOG , BRIOCHE BUN, COCKTAIL SAUCE & PICKLES	DKK	165
15G GASTRO UNIKA GOLD SELECTION CAVIAR , BLINIS, CHIVES, SHALLOTS & CRÈME FRAÎCHE	DKK	385
GREEN SALAD WITH HERBS, BALSAMIC VINAIGRETTE & PIMENT D'ESPELETTE	DKK	55
FRENCH FRIES WITH TRUFFLE MAYONNAISE	DKK	65

DISHES

FALAFEL WITH BEETROOT HUMMUS, ZA'ATAR, PICKLED BEETROOT & SEEDS	DKK	165
VEGGIE BURGER , BRIOCHE BUN, VEGETARIAN PATTY, MUSTARD MAYO, TOMATO & PICKLES	DKK	175
LOBBY BURGER , BRIOCHE BUN, ORGANIC BEEF PATTY, CHEESE, MUSTARD MAYO TOMATO, PICKLES & FERMENTED KETCHUP	DKK	185
CAESAR SALAD WITH CHICKEN BREAST FROM HOPBALLE MØLLE, PARMESAN, BACON & CROUTONS CAN BE SERVED WITH SMOKED SALMON INS EAD OF CHICKEN AND BACON	DKK	225
LOBSTER SALAD WITH COURGETTE, BASIL & SHERRY	DKK	285

OPEN FACED SANDWICHES – ON HOMEMADE SOURDOUGH RYE BREAD

GREEN CURRY-MARINATED AVOCADO – MINT – FENNEL – GRILLED COURGETTE	DKK	125
BREADED PLAICE – HAND-PEELED SHRIMP SALAD – PICKLED GHERKINS – LEMON	DKK	165
BEEF TARTARE – FERMENTED PEPPER – CRISPY LENTIL CHIPS	DKK	145
TODAY'S SELECTION OF 2 TYPES OF OPEN-FACED SANDWICHES	DKK	250

SKODSBORG ICE CREAM & SORBET

CHOOSE BETWEEN: VANILLA, CHOCOLATE, COCONUT & RASPBERRY SORBET 1 SCOOP 2 SCOOPS 3 SCOOPS 4 SCOOPS	DKK DKK DKK DKK	45 85 120 150
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SELECTION OF CHEESES

CHOOSE FROM: BRILLAT SAVARIN, OISELLIÈRE, BRIN DU MAQUIS, L'ETIVAZ, SPRUCE BARK CHEESE, ROQUEFORT 3 PCS. 6 PCS.	DKK DKK DKK	145 145 260
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ALL DAY SNACKS

SALTED ALMONDS	DKK	45
GREEN OLIVES FROM SICILY	DKK	55
CHIPS: MARIAGER SEA SALT / VINEGAR & WILD GARLIC / TOMATO & BLACK PEPPER	DKK	55

DINNER 16:30-21:30

SNACKS & SIDES

GILLARDEAU OYSTERS WITH CONDIMENTS 3 PCS. 6 PCS. 12 PCS.	DKK DKK DKK	90 160 300
FRIED SCALLOP WITH JALAPEÑO CREAM, SALTED LEMON & LIME	DKK	65
MARINATED TUNA WITH AVOCADO CREAM, SESAME, SERVED ON CRISPY RICE 2 PCS.	DKK	120
BIKINI TOAST WITH 24-MONTH AGED IBERICO HAM, ETIVAZ, SHIITAKE & TRUFFLE	DKK	135
POACHED LOBSTER HOT DOG , BRIOCHE BUN, COCKTAIL SAUCE & PICKLES	DKK	165
15G GASTRO UNIKA GOLD SELECTION CAVIAR , BLINIS, CHIVES, SHALLOTS & CRÈME FRAÎCHE	DKK	385
GREEN SALAD WITH HERBS, BALSAMIC VINAIGRETTE & PIMENT D'ESPELETTE	DKK	55
FRENCH FRIES WITH TRUFFLE MAYONNAISE	DKK	65

DISHES

BEEF TARTARE WITH FERMENTED PEPPER, COGNAC & SALAD	DKK	155
FALAFEL WITH BEETROOT HUMMUS, ZA'ATAR, PICKLED BEETROOT & SEEDS	DKK	165
VEGGIE BURGER , BRIOCHE BUN, VEGETARIAN PATTY, MUSTARD MAYO, TOMATO & PICKLES	DKK	175
LOBBY BURGER , BRIOCHE BUN, ORGANIC BEEF PATTY, CHEESE, MUSTARD MAYO TOMATO, PICKLES & FERMENTED KETCHUP	DKK	185
DISH OF THE DAY: ASK FOR TODAY'S SELECTION	DKK	185
CAESAR SALAD WITH CHICKEN BREAST FROM HOPBALLE MØLLE, PARMESAN, BACON & CROUTONS CAN BE SERVED WITH SMOKED SALMON INS EAD OF CHICKEN AND BACON	DKK	225
LOBSTER SALAD WITH COURGETTE, BASIL & SHERRY	DKK	285

DESSERT

ALMOND CAKE WITH YUZU FOAM, WHITE CHOCOLATE CREMEUX & RASPBERRY SORBET	DKK	155
VANILLA PARFAIT WITH BLACKCURRANT CREAM & MANJARI CHOCOLATE ICE CREAM	DKK	155
CHOCOLATE MOUSSE WITH COCONUT CRISP, FORAGED BLUEBERRIES & COCONUT ICE CREAM	DKK	155

SKODSBORG ICE CREAM & SORBET

CHOOSE BETWEEN: VANILLA, CHOCOLATE, COCONUT & RASPBERRY SORBET 1 SCOOP 2 SCOOPS 3 SCOOPS 4 SCOOPS	DKK DKK DKK DKK	45 85 120 150
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SELECTION OF CHEESES

CHOOSE FROM: BRILLAT SAVARIN, OISELLIÈRE, BRIN DU MAQUIS, L'ETIVAZ, SPRUCE BARK CHEESE, ROQUEFORT 3 PCS. 6 PCS.	DKK DKK DKK	145 145 260
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KURHOTEL SKODSBORG