

DRAGSHOLM SLOT – BISTRO

SEASONAL MENU - Also available as vegetarian menu

Quenelle of scallop - Spinach - Lobster foam

Today's catch au crouton - "Lammefjords" Fricassée - Musselsauce

Clafoutis - Wild blueberries - Walnuts - Grilled vanilla

2-Course Menu	445
3-Course Menu	545
3 glass Wine menu	375

SNACKS

Gillardeau oysters - Acidified cream - Figleaf (1/2/3 pcs.) 55/105/145

Sourdough waffle - "Havgus" - Forest ham (2 pcs.) 75

Sprød Brandade - Anchovy creme (2 pcs.) 75

STARTERS

Quenelle of scallop - Spinach - Lobster foam 195

Seared norwegian lobster - Tomato - "Birthesminde" lardo - Tomato Bouillon 195

Danish beef tartare - Pepper - Smoked marrow - Fresh salad 175

MAIN COURSES

Today's catch au crouton - "Lammefjords" Fricassée – Musselsauce 295

Shortrib - Collared greens - Spruce - Redwine reduction 295

Tender spring cabbage - Ramson - "Bakskul" - Parsley foam 225

DESSERTS

Cheese plate with 4 varieties - Homemade sweet and sour - Crispy bread 145

Clafoutis - Wild blueberries - Valnødder - Grillet vanilje 135

Shortcrusttart - Apples from the garden - Sorrel sorbet 135

KIDSMENU

2-Course Kidsmenu - Meat or Fish and Dessert 185

We reserve the right to seasonal variations and to daily changes in the availability of ingredients.

Regenerate

For information regarding allergies please ask your waiter

DRAGSHOLM SLOT – RELAIS & CHATEAUX

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