

DRAGSHOLM SLOT – BISTRO

SEASONAL MENU

The Head chef produces a seasonal menu with focus on “Lammefjorden” and local produce (Also as Vegetarian)

2-Course menu	395
3-Course menu	495
2-Course kidsmenu – meat or fish, and dessert	185

SNACKS

Gillardeau oysters – Pickled rhubarb – Cream (1pcs.)	55
Sourdough waffle – Cheesecake – “Birthesminde” ham (2pcs.)	75
Cucumber – ”Rømø” shrimps – Blackcurrant branch emulsion (2pcs.)	75

STARTERS

Seared scallops – Peas – Pickled asparagus from Søren – Mussel sauce	195
Salted mackerel – Gooseberries – Beach herbs – Celery juice	165
Danish steak tartare – Ramsons – Currants – Horseradish – Crispy Potato	185

MAIN COURSES

Catch of the day from gentle fishing – Fresh produce from Lammefjorden – Smoked blanquette	275
Ballotine of free-range chicken – Crispy skin – leafy greens – New potatoes – Velouté	275
Ribeye – New Onions – Broken Potato – Veal stock with pickles from the castle	345

DESSERTS

Nordic cheese – Seasonal compote – Crispbread – 3 pieces / 5 pieces	125/155
Strawberries from ”Troldebakken” – White chocolate – Liquorice – Karel	135
Raspberry ice cream - Elderflower mousse – Rosehip from the beach – Sablé	145

For Information om allergier, henvend dem venligst til deres tjener

DRAGSHOLM SLOT – RELAIS & CHATEAUX
Dragsholm Allé – 4534 Hørve - +45 59 65 33 00 – www.dragsholm-slot.dk